

THE NATIONAL

# Provisioner

JANUARY 28, 1964

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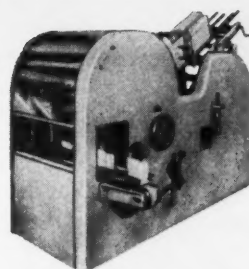


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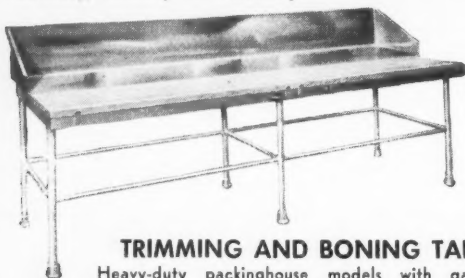


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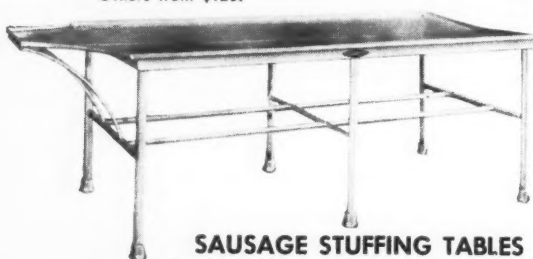
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THE NATIONAL



*Provisioner*

VOLUME 134 JANUARY 28, 1956 NUMBER 4

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# News and Views

THE NATIONAL

## PROVISIONER

VOL. 134 No. 4

JANUARY 28, 1956

### Hold Fast and Steady

The meat packing industry faces a long "holding action" with respect to the various humane slaughter bills which have been introduced in Congress (see page 15) and state legislatures. One of the broadest of these measures has recently been proposed in the New York assembly.

We say "holding action" because we believe that some modification of present slaughtering practices will eventually be required of the industry. At the same time, we believe that packers should resist to the utmost those proposals which are premature, impractical and harmful to themselves and livestock producers.

The situation of the meat processor is delicate in that his opposition to well-meant but impractical and uneconomical ideas may be construed as obstructionism and callousness by those whose emotions are stronger than their willingness to reason. As some of the propaganda on the subject has shown, some proponents of humane slaughter are not always careful in their description of packinghouse practices and in their representations of the supposed advantages of other methods.

While it is sometimes difficult to resist the temptation to "fight fire with fire," we believe that patience cannot be induced without patience, and that the industry's interests will be served best by a calm, reasonable and progressive attitude.

Working with this attitude there is every reason to hope that restraint can be communicated to others, and that packers and other interested agencies will have an opportunity to complete the work that is already under way to develop methods which will be more acceptable to all than the doubtful techniques which have been proposed.

**The Purpose** of the proposed new federal meat grading regulations is to require elevation of state and local sanitation and inspection standards to the MIB level, Fred Beard, chief of the Livestock Grading Division, Agricultural Marketing Service, USDA, explained this week. Penalty for failure to do this would be the loss of federal grading. Under the proposed revised regulations, which were printed in the *Federal Register* of January 7 and also were reported in THE NATIONAL PROVISIONER of that date, plants operated in accordance with approved state or local meat inspection system regulations would be eligible for federal grading service. Supervision by the approved meat inspection system of the processing and fabricating operations, as well as slaughtering operations, would be required at such plants.

This means, Beard said, that federal grading would be denied unless sanitation measures up to the federal level, and unless all products prepared in the plant are clean and wholesome and are free from adulterants and preservatives except as permitted under federal meat inspection regulations. This would include the use of such additives as milk and cereal in sausage. Meat products that do not conform to MIB regulations must not be processed under the same roof where federal grading is granted, Beard said. "The fact that we are in that plant implies that we have given the Department of Agriculture's blessing to the whole plant and we are responsible to the public for the products."

NIMPA and WSMFA are protesting the proposed regulations as an invasion of state police powers. The associations were informed that the proposal would be reconsidered.

**The USDA Has** all the necessary legal authority and more than \$748,000,000 in uncommitted funds for an immediate, emergency price support program for cattle and hogs, Midwest Republicans pressing for such a program were informed this week by the Department. There was no indication, however, that Secretary of Agriculture Benson had agreed to embark on large-scale price support for meat. R. L. Farrington, USDA general counsel, told Rep. Charles B. Hoeven (R-Iowa) by letter that current law gives the Secretary authority to buy live animals and have them slaughtered under contract as well as to buy processed meats. The meat then could be sold in the U. S., exported or given away. He also has the power to increase the use of meat among low income groups by "payments, donations or other means," Farrington reported. The law "makes it clear, however, that the Secretary has no authority to make direct payments to cattle and hog producers," he added. The White House announced earlier, after a meeting with the Iowa Congressional delegation, that the possibility of some form of immediate props would be explored.

**WSMFA's Tenth Birthday** will be celebrated with a gala "Western Round-Up" evening as the concluding event of the association's tenth annual meeting February 14-16 at the Sheraton-Palace Hotel, San Francisco. The association will take over the entire Surf Club at Ocean Beach for the birthday dinner dance, featuring old-time western entertainment. Also scheduled for the final day of the convention are two general sessions. The morning general business session will be devoted to reports of officers and committee chairmen and the election of officers and directors. The afternoon session will be addressed by Secretary of Agriculture Ezra Taft Benson on "Self Help—The Way Out for the Farmer" and by Dr. R. C. S. Young, University of Georgia, Atlanta division, on "Why I Am an American." The complete program for the WSMFA annual meeting will appear in THE NATIONAL PROVISIONER of February 4.

# REPORT ON SEATTLE MEAT GRADING % OF YEARLY TOTAL OF CARCASSES IN EACH GRADE STEERS, HEIFERS, COWS

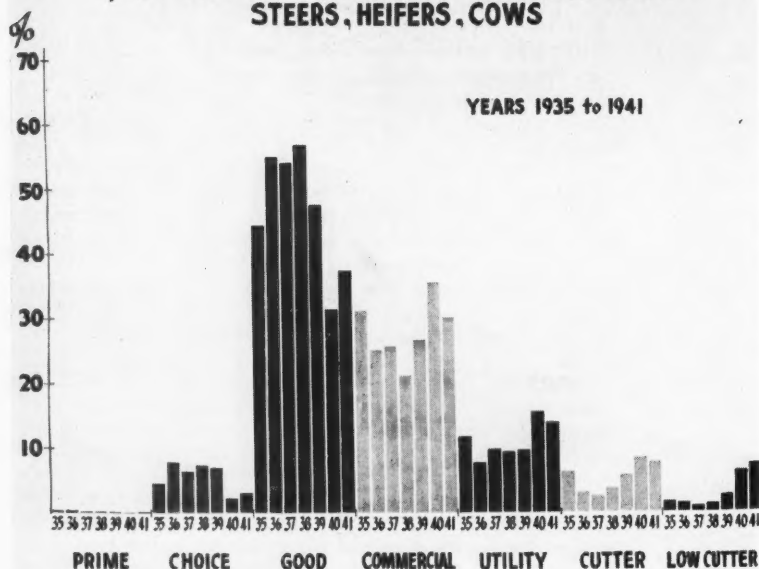


CHART 1 (Continued on facing page)

THE question of whether federal beef grading is of benefit or is detrimental to the best interests of cattle producers, cattle feeders, meat packers and the consumers in this country has become an important problem to the livestock and meat industries.

Federal beef grading was inaugurated in January, 1923 for the U. S. Shipping Board in accordance with tentative U. S. standards for grades of carcass beef which were first formulated in 1916.

**GRADING HISTORY:** In August, 1924, USDA Bulletin 1246, entitled: "Market Carcasses and Grades of Dressed Beef", was published after hearings with the meat industry. The official standards for grades of carcass beef were promulgated by the Secretary of Agriculture in June, 1926. In July, 1928, beef grading was put on a fee basis and made self-supporting. Separate standards were used for steer, heifer, and cow beef, and each was separately identified. In July of 1939, the official standards were revised to provide a single standard of grading for all beef without consideration of the sex of the animal from which the beef was derived, and the grades Medium, Common and Low Cutter were changed to Commercial, Utility and Canner. In October, 1949, all reference to color of fat was deleted from the official standards. On December 31, 1950, the official standards for steer, heifer and cow beef were amended by combining the Prime

and Choice grades and designating them as Prime, renaming the Good grade as Choice and dividing the Commercial grade into two grades by designating beef produced from young animals included in the top half of the grade as Good, while retaining the Commercial grade designations for the remainder of the beef in that grade.

In June, 1955, the Commercial grade specifications were revised dividing the Commercial grade into two grades based strictly on maturity and creating a new grade to be known as Standard for the younger segment. This change in the Commercial grade is due to go into effect on January 15, 1956.

Beginning in September, 1942, and continuing until mid-October, 1946, federal meat grading was mandatory. Again, in the period beginning in May, 1951 to February, 1953, federal meat grading was mandatory for the entire country. The foregoing is a short history of the federal grading service provided by the U. S. Department of Agriculture.

In 1930, only 1.16 per cent of the total beef production of the country was graded. This percentage has increased until in 1954, 45.94 per cent of all beef production was federally graded. Thus, almost half of the entire commercial beef output of the country is now being sold on a federal grade basis.

**ARGUMENTS AND ANSWERS:** Opponents of federal grading state that it is bad for the producer and

As stated by E. F. FORBES, president of the Western States Meat Packers Association . . .

feeder, and that this service should be eliminated entirely. They state that beef cannot be standardized in the same manner as many other products turned out by industry. Opponents of federal grading state that it has depressed prices paid for cattle to the producer and feeder. Opponents state that the consumer would be better served by packer grading with the meat being sold under the packer's own brand.

These are three of the principal complaints of the opponents of federal meat grading. Our answers to them are: First, if beef does not lend itself to standardization wherein the carcasses can find their place somewhere within the range of the grade, then all agricultural product standardization laws, both federal and state, should be eliminated. Of course, no two carcasses of beef are identically the same, but neither are two tomatoes or peaches or pears or various vegetables. However, all of these are graded by standards which have been enacted by state legislatures at the request of the various agricultural industries involved. We say that beef carcasses can be standardized within the range of each grade, and that within the range each carcass can be found to fit, from Prime through to the Canner grade.

Opponents state that federal meat grading has depressed the prices of beef cattle to the producer and feeder. If that were true, why, then, did not federal meat grading depress cattle prices during the 1947 through 1952

# the federal dinf Beef

RBES,  
States

... at the annual convention of the  
American National Cattlemen's  
Association at New Orleans.

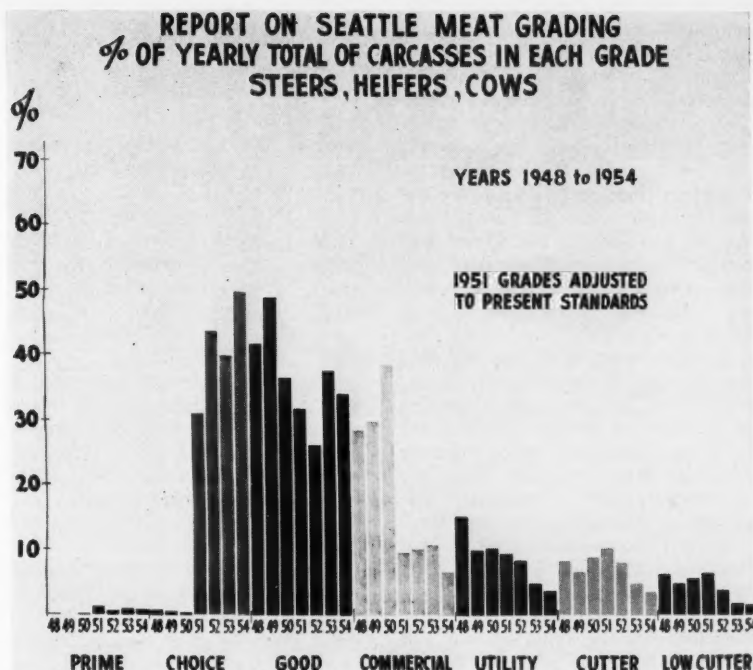
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period when prices were extremely high, and during which one-third of all the beef produced in the country was federally graded? Likewise, why did prices of beef cattle in 1954 recover and increase over those of 1953, when 45.94 per cent of all the beef produced was federally graded? Did grading a year ago have a depressing effect on cattle prices? I think any producer or feeder knows what has depressed cattle prices since 1953. The cause is over-production and a supply of beef in excess of demand.

Opponents of federal meat grading are, for the main part, national packers who have ample finances to advertise their brand names nationally so that they gain greater consumer acceptance than do the independent packers who cannot spend millions of dollars each year in advertising. The legend of the federal grading service on beef has given to the small packer a brand which has consumer acceptance and confidence as great or greater than any nationally-advertised brand.

**COMMON TENDER:** The federal meat grading service has opened up to those small packers who have federal meat inspection, and who can ship interstate, markets in the entire country. Meat buyers in any market can buy from a packer in any area with confidence as to the quality of beef if it is federally graded. For the state inspected packer it has opened up markets in his entire state and he is no longer confined to his immediate locality. Wholesalers and



hotel supply houses in metropolitan areas can purchase from any packer having federal inspection anywhere in the country, or anywhere within the state of their location, with confidence as to quality if the meat has been federally graded. This has given greater purchasing power to the meat packing industry in buying cattle. Anyone engaged in cattle production or feeding knows that the more buyers there are to bid for his stock, the better his position is; when the buying power of the meat industry is restricted, the producer and feeder suffer.

When beef from the cattle of producers and feeders is federally graded, it is given a label which is constant in meaning throughout the year and in every area of the country. When a carcass meets the specifications of any of the federal grades, that meat is of the same quality regardless of what it has been fed and regardless of where it has been slaughtered.

Meat is one of the items with respect to which consumers have had the greatest lack of confidence in quality. Now the consumer can buy federally graded meat with confidence, knowing that his purchases will be of the quality designated by the specifications for that grade.

Therefore, we say that federal meat grading is of benefit to packers, cattle producers and feeders. First, because it has enlarged the markets that can be reached by them in their area of production. Second, it has, through

these increased markets, provided them with more buyers. Third, it has given their product a mark of quality from an unbiased source—the federal government—in which the consumer has far more confidence than in any individual brand.

Is it good or bad for the consumer? As stated above, there probably is no food product which the consumer buys with less confidence than meat. There probably is no food product in which there has been more deception of the consumer than in the sale of meat. Insofar as quality is concerned, consumers can be sure of the same quality of meat in each federal grade the year around. Federal meat grading is not a seasonal service; it is the same, day in and day out. Anyone knowing the meat packing industry realizes that, for the most part, where packers do grade fresh meat, seasonal grading does occur. It is a normal tendency that, when there is greater demand for than supply of one grade of beef, meat of lower quality will be put into the grade for which there is extra demand. Thus, under federal grading, consumers do have real protection as to the quality of the meat they purchase—which they are not assured when the beef is packer-graded.

**EDUCATION NEEDED:** I would like to say that one of the biggest needs in connection with federal grading is consumer education. The greater mass of consumers do not really know the various grades of meat under the federal system. Many

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of you may have seen Bulletin 266, published last year by the Agricultural Experiment Station at Tucson, Ariz., giving results of a consumer-preference survey on beef at Phoenix. This report shows the lack of knowledge of people with respect to federal meat grades. It also shows the confusion that exists because of the use of such terms as Grade AAA, AA, A, B, C, No. 1, No. 2, and such terms as prime, select, standard, special, economy and excellent, which are constantly being confused with U. S. grading standards.

On the other hand, you will find that in a city such as Seattle, Wash., which has had compulsory grading of all meat for the past 20 years, we have an example of real consumer education. Here we also have the only definite proof of consumer preference for the various grades of beef.

Table 1 shows the number of beef carcasses sold in Seattle for the years 1935-54. The years 1942 through 1947 have been eliminated because they included the abnormal war and immediate post-war periods. Chart 1 shows the percentages of the yearly total of carcasses falling in each grade. In the years 1935 through 1941 there was practically no Prime beef and only a small percentage of Choice. Note the percentage of Good grade beef, which (since 1951) is now Choice beef. Also notice the increase in the amount of Commercial beef used during these years, a part of which is now graded Good. Following the change in the grading specifications in 1939, and leaving out the war years, this chart also covers the 1948-54 period. Note that in 1951 the grades were adjusted to the present standards, and that the carcasses from young cattle in the top half of Commercial were drawn into the Good grade. Note in subsequent years the increased consumption of Choice. Not only did the consumption of Choice beef increase, while the consumption of the Good decreased, but the consumption of Commercial greatly decreased.

In 1939, prior to the grade change, there was only .09 per cent of the beef graded Prime; 7.03 per cent graded Choice; 47.83 per cent graded Good; 26.82 per cent graded Medium; 9.83 per cent graded Common; 5.82 per cent graded Cutter, and 2.61 per cent graded Low Cutter. After the grade change in 1939, wherein the word Medium was changed to Commercial; Common to Utility, and Low Cutter to Commercial, the purchase of Prime beef gradually declined. In 1949 there was no Prime beef at all, and only .37 per cent of Choice, but the per-

TABLE 1: REPORT ON SEATTLE MEAT GRADING

TOTAL NUMBER OF CARCASSES  
STEERS, HEIFERS, COWS

Year	Yr. Totals	Year	Yr. Totals
1935	...65,787.0	1948	50,878.0
1936	...76,126.0	1949	52,757.25
1937	...73,371.5	1950	53,139.0
1938	...70,901.5	1951	56,020.5
1939	...68,113.5	1952	50,872.08
1940	...65,000.5	1953	57,922.25
1941	...88,234.5	1954	60,445.0

centage of Good had increased to 48.9 and Commercial to 29.44. When the next change in grading specifications occurred in 1951, very little of the Prime grade was sold, but the percentage of Choice increased materially, while the percentage of Good decreased.

I want to point out that, after 20 years of meat grading in a locality where the public is educated to purchase meat by grade and where the majority of the consumers are educated beyond the grade schools, and where per capita purchasing power is at least the equal of the national average, consumers prefer the better grades of meat, with the exception of Prime. In the year 1954, Prime represented only .74 per cent of sales; Choice, 49.77 per cent; Good, 33.87 per cent; Commercial, 6.88 per cent; Utility, 3.66 per cent; Cutter, 3.54 per cent, and Canner, 1.53 per cent. In other words, in the only place in the United States where all beef sold is federally graded, and where people buy their meat by grade, 83.65 per cent of the meat purchased consists of the Choice and Good grades. Choice grade beef represents 49.77 per cent or almost half of all the beef sold, and the Good grade represents 33.87 per cent, or an additional one-third of all beef sold. The Commercial grade represents 6.88 per cent; Utility, 3.66 per cent; the Cutter grade, 3.54 per cent, and the Canner grade, 1.53 per cent.

WHAT CONSUMERS WANT:

This has a definite significance to me. Consumers, where they are actually familiar with grades, do not prefer the excessively fat meat contained in the Prime grade, nor do they prefer the very lean meat in the Commercial class. They do prefer the moderately marbled Choice beef and the Good which is marbled to a lesser degree. I think it is safe to say that, if a referendum were taken today to repeal the meat grading ordinance in Seattle, it would be badly defeated. I know that I have had expressions from packers operating in the Puget

Sound area who have stated that they would not want to see meat grading eliminated on a compulsory basis in Seattle.

I do not wish to give you the impression that our association is in favor of compulsory meat grading. We are opposed to any compulsory regulations applying to food in this country. However, I feel that, if expressions of opinion or figures are quoted as to consumer preference concerning the federal grading of meat, they should be based upon city of Seattle experience, because that is the only area that has a record of 20 years of compulsory grading and consumer education on federal meat grades. I do not believe that expressions of preference for lean meat, such as Commercial grade, hold true in this country, particularly for any area where much of the population has had fair education and where the people enjoy average per capita income. I think the preferences shown by consumers in Seattle represent the consumer preferences of the majority of people in the United States today. I do think, however, that the producers of cattle ought to see that the USDA carries on a proper program of consumer education on federal beef grading and how these grades relate to quality.

I believe this is a project on which funds appropriated each year for the promotion of agricultural products might well be spent. I might point out that the use of various other brands and terminology has been very confusing to the consumer and, in many instances, consumers have been defrauded with respect to meat quality. It became so bad in California that the state legislature has enacted a law prohibiting the false advertising of meat, because distributors of meat were in the habit of using various letters and numbers such as AAA choice, No. 1 choice, etc., in their advertising. We believe this law will tend to eliminate much of the confusion on the labeling of meat as to quality, and that consumers will be protected from misrepresentation.

Lastly, I would like to say that, insofar as the independent packers of the West are concerned, while we believe that every company is entitled to have its own brand name, and to build consumer acceptance for that brand, we also feel that federal meat grading is of benefit to the independent packer since it has given him opportunity to qualify his meat with a grade legend that has as good or better acceptance as nationally

[Continued on page 20]



## New 'Humane Slaughter' Bill Introduced in House

A new bill to regulate methods of slaughtering livestock and poultry was introduced in the House recently by Rep. Griffiths (D-Mich.). The measure (HR 8540) reads in part:

"Sec. 2. (a) No slaughterer shall hoist, cut, scald, skin, bleed or slaughter any livestock unless such livestock has first been rendered insensible by mechanical, electrical, chemical, or other means determined by the Secretary (of Agriculture) to be rapid, effective and humane."

The law would take effect two years after enactment, with exemptions limited to five years.

Like HR 7672 introduced by Rep. Hiestand (R-Calif.) and S 1636 introduced by Senator Humphrey (D-Minn.) last year, the bill would exempt slaughter of livestock in accordance with practice of religious faiths. All three bills provide for penalties of a \$1,000 fine and/or one year's imprisonment. All three also provide for an advisory committee of four members, one each representing the USDA, slaughterers, the packinghouse unions and the American Humane Association.

The measures differ in a number of other respects.

## Senate Group Hears Views Of Cowmen on Soil Bank

Cattlemen's opposition to unrestricted grazing and forage production on "soil bank" acres was voiced last weekend in Washington before the Senate Agriculture Committee by F. E. Mollin of the American National Cattlemen's Association.

Mollin, retired executive secretary and now treasurer and special consultant to the American National, told the committee during special hearings on the soil bank plan that the nation's cowmen believe that strong restrictions must be placed on use of diverted acres.

"Even with the fullest cooperation of landowners and tenants, where there is lush grass and livestock in the same area they have a way of getting together," Mollin declared. "Any grazing or forage production on these millions of diverted acres would tend to build cattle production to disastrous levels."

Mollin pointed out that cattlemen meeting January 11 at the American National's 59th annual convention in New Orleans had endorsed the conservation and surplus-reduction features of the soil bank plan, but with the strong provision that grazing and feed production be strictly prohibited.

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# Harding Corned Beef Goes National



TWO VIEWS of boning line where briskets are being prepared; note product ready for work.

## Dry pack opens a whole new field for Chicago company

**C**ONVERSION from wet to dry packaging of corned beef was a decision that changed the character of a business and enabled it to operate successfully on a national rather than a local basis.

In January, 1955 the John P. Harding Market Co. of Chicago began to dry package its famous corned beef. During the ensuing year the acceptance of the product brought about a marked change in the company's business, according to William Bastien, president of the concern.

Since its entry into the hotel meat purveying business in 1923, the company has specialized in production of

corned beef. The firm was formed after the John P. Harding restaurant chain of Chicago, desiring an assured source of top quality corned beef, prevailed upon Armand Bastien to start a business to supply the item. From its original venture the company expanded into a general meat purveying line, but corned beef still accounts for about a quarter of its volume. Prior to the introduction of dry packaging, a small volume of corned beef moved outside the local area in keg lots.

The firm opened its first distributor account, Haines & Co. of Ft. Lauderdale, Fla., in 1952, and Haines was

shipped the product in the new dry package. The success of dry packaged corned beef persuaded management to embark, in January, 1955, on a marketing program aimed at securing distribution among other hotel and restaurant supply houses. Now the firm has over 94 active distributors throughout the nation.

William Bastien attributes much of the success of the new venture to the unique way in which the corned beef is packed. The briskets are packed in individual printed plastic bags; two briskets are placed in a fiber box, and ten fiber boxes are encased in a wire-bound wrap-around box for safe ship-

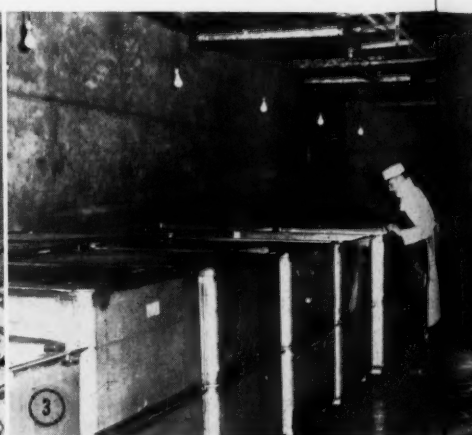
1. BUTCHER removes deckle from brisket.



2. FOREMAN inspects trimmed product.



3. STAINLESS vats can be moved by lift truck.



ment by truck or railroad carrier.

The dry packaging technique has a number of inherent sales advantages, according to John Linton, Harding's district sales manager. The two briskets, with a net weight of about 20 lbs., form a convenient unit for most hotels and restaurants. In its dry pack, the meat can be stored and inventoried quickly in walk-in or large upright refrigerators. There is none of the messy handling normally associated with corned beef in pickle in kegs.

The boxes are individually marked for net weight, which further facilitates handling from the wholesaler's viewpoint. With keg shipments, the determination of allowable tare for the container and pickle frequently required adjustment with a resultant confusion in billing, states Armand Bastien, chairman of the board and founder of the company.

From the restaurateur's viewpoint, possession of the actual billed weight allows him to determine his portion cuts, sizes and costs. He is not confronted with the problem of shrink. Even more important, he has a product of uniform flavor. Wet packaged corned beef is subject to overcuring, especially if the meat is kept in the keg for several weeks. The last pieces may be excessively salty in their taste.

The dry packaged product has a shelf-life of over two weeks after it is received by the wholesaler and its flavor is uniform.

The wirebound, wrap-around shipping box protects the fiberboard containers so that the distributor receives a product in an undamaged condition, another plus for the dry pack.

The package contains cooking and carving instructions for kitchen per-

sonnel. While this information may be superfluous in most hotel kitchens, it is found useful by many smaller restaurants. The detailed carving instructions also aid the kitchen staff in determining the portions available from the cut. The cutting is done against the grain to assure full firm slices, preventing crumbling. John Linton points out that a slice always appears to be greater than an equal amount of meat in bits and pieces from a crumpled slice, and it has greater taste appeal to the eater as well.

Modification of the processing plant became necessary with the expansion of its corned beef business. The boning area was increased by conversion of a former holding cooler. The new walls are insulated with cork and covered with trowel-finished cement. Additional stainless steel boning tables were added. At the boning tables, the wall is protected with a stainless steel sheeting. The protective metal apron permits stacking the meats at the boners' stations with no risk of contamination or damaging the wall. As meats are tossed onto the table the repeated blows on the wall would eventually damage it in the absence of the protective sheeting, says Martin Hernandez, boning foreman.

The firm trims all of its purchased briskets. The deckle is removed from the brisket.

To permit the butchers to work at their optimum capacity, the green meat is placed on the boning tables at stated intervals. There are two advantages in this procedure, states Hernandez. First, there is no disruption of butcher activity as would be the case if the table loading were done on an individual basis. In the close working area, about five butch-

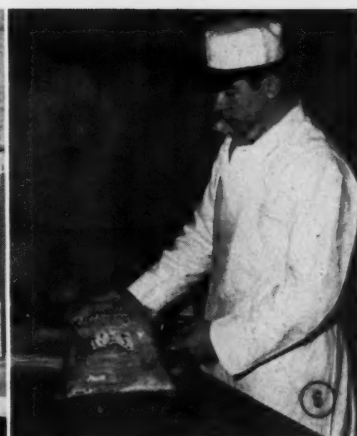
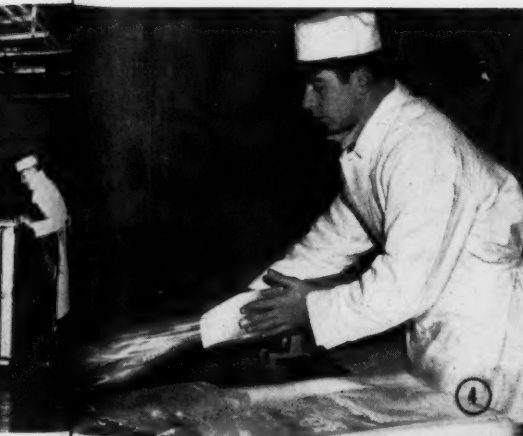
ers would be idle during the loading operation. Second, the procedure paces the butcher staff at a relatively uniform rate. The amount of green meat placed before each butcher is approximately the same and, consequently, the work load is equalized.

The trimmed meat is placed on flat hand trucks for movement to the curing cellar where the meats are placed in stainless steel, movable curing vats fabricated by St. John and Co. The



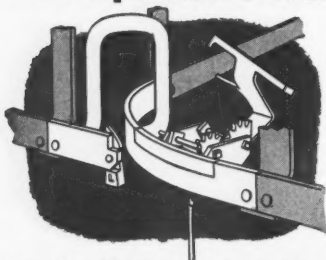
4. INSERTING brisket in bag. 5. SPIN-TWISTING neck before sealing with tape. 6. COOKING-CARVING instructions pointed out.

7. PLACING fiber cartons in wirebound crate. 8. TRUCKER handles skid lots of product to refrigerated carrier.





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vat's supporting legs provide a clearance for the industrial truck's lift fork.

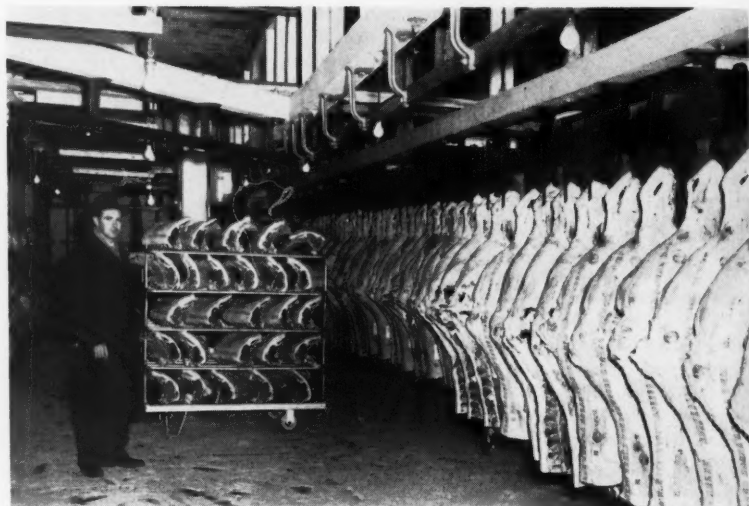
Both the curing cellar and the boning room have overhead direct expansion refrigeration controlled by Minneapolis-Honeywell instruments. A new system of galvanized drip pans was installed.

The cured briskets to be packaged in wholesale units are drained and trucked in vat lots to the packaging

a snug fit around the product. When the neck has been formed he places it in the well of an industrial tape dispenser and, with a downward stroke on the unit's handle, seals the package. Two bagged briskets are placed in a fiber carton.

The shipping container has bold red lettering which identifies the product and the packer.

The fiberboard boxes are weighed and the net weight entered on the



PRESIDENT William Bastien scans some prize beef purchased at International show.

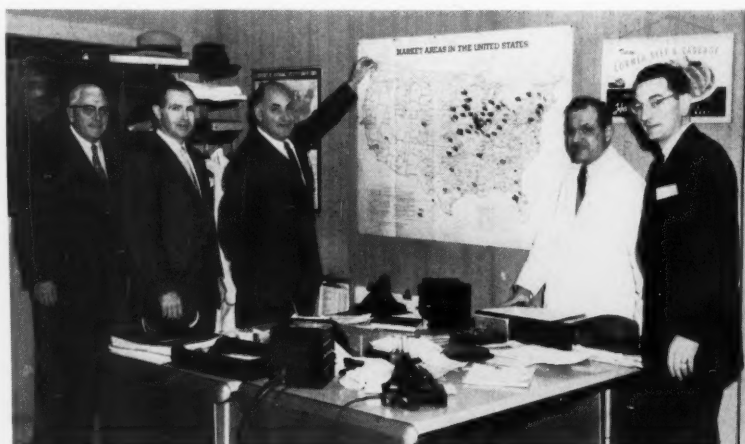
station. A two-man team packages the corned product.

The first operator partially places a printed plastic pouch on a stuffing horn. He places the bag on the horn just enough to open it. He then slides a piece of cured meat into the pouch.

The second operator grasps the neck of the pouch and spins it to get

box. Ten of the boxes are placed in a wireboard shipping container which provides additional protection. The outer wooden frame prevents any possible damage to fiberboard boxes.

Management is convinced the dry package has helped to raise the firm's corned beef sales from a local to a national level.



FLAG IS PINNED for Seattle distributor by board chairman Armand Bastien as C. P. Dungan, vice president; William Bastien, president; John Nork, assistant to president, and John Linton, district sales manager of the Chicago company, look on approvingly.



## Yugoslavia to Buy U. S. Lard Worth \$10,800,000

An agreement under which Yugoslavia will buy 88,000,000 lbs. of lard worth \$10,800,000 from U. S. suppliers has been announced by Secretary of Agriculture Ezra Taft Benson. The purchase will be made for dinars (Yugoslav currency) under Title 1 of the Agriculture Trade Development and Assistance Act of 1954.

This is the first substantial purchase of lard by any country under Title 1, the Secretary said. Currencies are spent abroad for the mutual benefit of the U. S. and the purchasing country.

The USDA also has broadened the scope of its domestic pork purchase program by offering to buy additional varieties of pork products for use in the school lunch program. The total goal of 200,000,000 lbs., however, was not increased. Products newly included in the program include frozen pork loins, skinned shankless frozen shoulders, frozen skinned smoked hams, and 12-oz. luncheon meat.

## Pork Packer's Profits Not 'Unconscionable'—Butz

"This is simply the competitive price mechanism operating," Earl T. Butz, Assistant Secretary of Agriculture, explained to a House Agriculture subcommittee late last week in reporting that packers doubled normal charges for processing pork last fall.

He said that in recent years there has been a price spread of \$1 to \$2 between the price of live hogs and the composite value of pork products but this was increased to \$2 to \$4 during October-December, 1955.

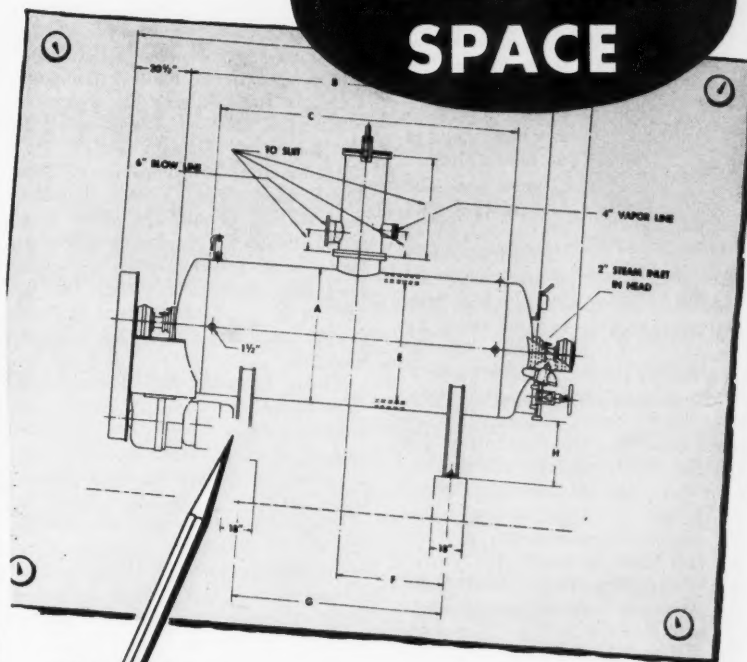
"We believe this is not the result of conspiracy, not the result of collusion, not unconscionable profits," he said. There is no real competition among packers, Butz continued, because of "excessive supplies" of hogs moving to the market.

## Safety Reference Book Available from NSC

Designed as a basic text for the safety man, the third edition of Accident Prevention Manual for Industrial Operations has been published by the National Safety Council. The 1341-page encyclopedia is the product of three years of research, writing and revision by Council engineers and safety specialists from industry and government. The new edition contains 43 sections, 17 of them new and the others revised and brought up to date. Priced at \$13.50, the manual is available from the NSC, 425 N. Michigan ave., Chicago 11.

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## Packer Livestock Handling Problems Get Top Billing For LCI Annual Meeting

Increasing profit through livestock conservation is the theme for the forthcoming annual meeting of Livestock Conservation, Inc., to be held February 16 and 17 at the La Salle Hotel, Chicago. Just how a meat packer can determine his livestock losses and what he can do to prevent



WALTER LLOYD

them, will be the subject at a packers' conference to be held Thursday afternoon. Under the chairmanship of Homer Davison, vice president of the American Meat Institute, the conference will feature the following topics:

- 1) "How We Organized a Livestock Conservation Program at Our Plant and Made It Work," by Harold Stone, head hog buyer, and John Legg, assistant livestock buyer, both of The Rath Packing Co., Waterloo;
- 2) "How We Determined What Our Losses Were at Plant X, and What We Did About Them," by Robert J. Norrish, associate director, livestock bureau, Armour and Company, Chicago, and
- 3) "How We Get Our Farmers and Truckers to Become Livestock Conservation Conscious," by Roy Ormond, farm service director, Oscar Mayer & Co., Madison.

Following the formal program, the meeting will become a workshop in which attending meat packers can discuss mutual problems of livestock handling from the farm to the holding pen, states Frank Knutzen, president, LCI, and head hog buyer, Swift & Company, Chicago.

Friday morning, J. L. Crowley, vice president and general manager, The Cudahy Packing Co., Omaha, will present his views on livestock conservation in his speech, "Let's Stop Talking and Go to Work."

At the railroad conference meeting, to be held Thursday morning, under the chairmanship of Lewis East, manager of agricultural development, Pennsylvania Railroad, the subject will be, "What Our Packer Survey Showed, and What Can Be Done About It." This report will summarize the results of a survey taken at 121 meat packing plants which receive rail shipments of livestock. It will spell out ways of preventing livestock losses in rail shipment.

Friday morning, Allan Goff, head

hog buyer, Armour and Company, Chicago, will speak on "Improving Care of Livestock in Transit to the Packer."

At the producers' conference to be held Thursday evening, Dr. J. W. Cunkelman, chief veterinarian, research department, Swift & Company, Chicago, will address the group on "What the Producer Can Do to Cut the Livestock Disease Toll."

Under the chairmanship of John MacFarlane, field director, livestock conservation department, New England Livestock Conservation, Boston, the role of humane organizations in livestock conservation will be reviewed in terms of terminal markets, packer receiving yards and livestock truckers.

Friday morning, Joe Rickenbacker, agricultural economist, USDA, will present a report on his transit losses project which has been compiled over a period of two years on a nationwide scale.

Friday's luncheon speaker will be Dr. C. M. Ferguson, director, Federal Extension Services, USDA, whose subject will be "Increasing Return and Profit Through Livestock Conservation."

Also meeting Thursday morning will be the National Brucellosis Committee. Walter Lloyd, general manager, LCI, says the meeting is open to all meat packers.

## Pennsylvania Food Law Revision Act Pending

A bill to revise the state's pure food law for the first time in 47 years was introduced in the Pennsylvania Legislature recently with the backing of Governor Leader, who also urged approval of a series of other bills dealing with agriculture and food processing and marketing.

The proposed food law revision follows provisions of the uniform state food, drug and cosmetics act drafted by the Association of Food and Drug Officials of the United States.

Leader said it provides broader definitions of adulteration and misbranding and makes it unlawful to advertise falsely. Twenty-nine states have similar laws modeled after the uniform act.

Also introduced was a bill which would require state registration of each brand or grade of commercial fertilizer being offered for sale in the state.

Leader also asked for approval of several appropriation bills, including a \$500,000 grant to Penn State for disease, production and market research, and \$50,000 for the establishment of an open livestock show.

## Case for Federal Grading

[Continued from page 12]

advertised brands. It has opened up markets where he never dreamed he would be selling meat, and these have been opened only because of the federal meat grading service. These markets have given him additional business and have added to his purchasing power and ability to buy more and better cattle than he could if his selling were restricted to his own locality or state.

I believe that if the cattle producers and feeders were to ask the USDA to eliminate federal meat grading they would set their industry back many decades; they would do a disservice to consumers, and they would cut down the multiplicity of cattle buyers, thereby lessening the competition for their cattle. Therefore, I urge that the cattlemen of this country continue to support federal meat grading on a voluntary basis.

While we are strongly in favor of voluntary federal meat grading, we are not entirely satisfied with the present application of the meat grading specifications by the service. We urge the federal meat grading division of the USDA to strive to obtain better supervision in order to secure more uniformity in grading throughout the country. We urge that the service carry on a continuous training program for graders so that the quality will improve. We urge the service to be alert to changing conditions, such as shifts in consumer preferences, and to make the necessary changes as they are required after consultation with the livestock and meat industries.

The changes that were made in the specifications in 1939 and 1951, and the proposed change in the Commercial grade which will go into effect this month, have been very good and, we believe, beneficial to all concerned. We may find in the near future that it will be necessary further to amend the specifications because of the growing preference for leaner meat. The emphasis now placed on the fat factor in grading may have to be lessened. We certainly want to impress upon the USDA the necessity of a real consumer educational program on meat grading.

## Truck Freight Rate Hike

The Interstate Commerce Commission has ordered a general 6 per cent increase, effective March 15, in truck freight rates between points in New England. Livestock are excluded.

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# Operations

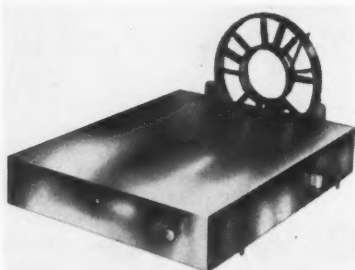
## New Devices Effect Economies in Pork Cut Pumping

**O**UT of the East have come two new developments in pork cut pumping, one of which appears to promise considerable savings in labor and material, as well as improvement in product quality, and the other to offer more effective operation and less maintenance.

At the plant of Millar Bros. & Co., Philadelphia, management decided to do something about the waste of brine involved in pumping 350,000 to 400,000 lbs. of pork cuts each week, when it was discovered that the daily expense for materials used in brine making—salt, nitrate, etc.—amounted to about \$600.

Most of the loss of brine in pumping hams, it was determined, resulted from the escape of the liquid from the shank end. While some plants attempt to salvage part of this brine, results are not always satisfactory and the practice is questionable from a sanitary standpoint.

The Millar Bros. staff decided that



**CHOKER UNIT** with front control knob. The device can be used on a scale (replacing the regular platform) or work table.

constriction of the escape portion of the cut was the best way to stop brine loss and designed a "Choker" to do the job. The device is just about what the name implies—a platform which replaces the pumping scale platform, a constricting and retracting circular collar for the shank, and an air cylinder which produces the choking action in the collar.

In operation, the worker positions the ham on the platform with the shank through the collar. The shank is choked by pushing a knob on the front of the platform with the hand or body and the brine is allowed to flow into the cut to the predetermined level. After pumping, the choker is released by pulling out the knob. The ham is then taken from the platform



**INJECTING** proper amount of pickle while the ham shank is "choked" by new device.

and replaced with an unpumped cut.

At the Millar Bros. plant it was discovered that saving in brine expense—the material cost is reported to have been reduced from \$600 to \$350 daily—is only one of the advantages gained through use of the device.

Studies made by Food Management, Inc., indicate that pumping productivity at the plant has increased as follows: 4/6 picnics, 122.2 to 132 pieces per man hour; 10/14 picnics, 110 to 133.4 pieces per man hour; 8/12 hams, 105.7 to 127 pieces per man hour; 12/14 hams, 100.4 to 116.7 pieces per man hour, and 14/16 hams, 87.6 to 102.7 pieces per man hour.

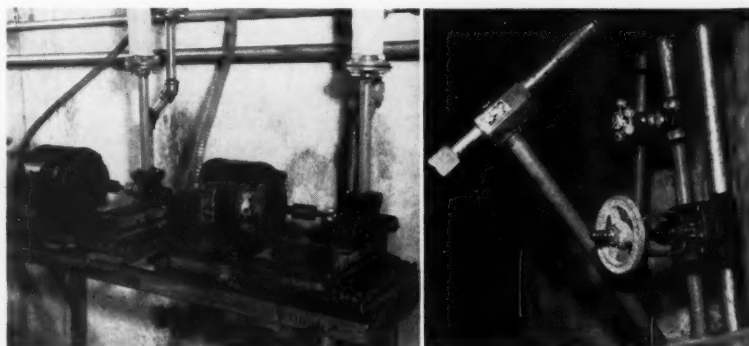
According to Bernard C. Zitin, president of Millar Bros., the company has also been able to realize consistent gains in yield, ranging from 1 to 1½

per cent. The higher yield is attributed to more complete absorption of the cure.

Improved color, tenderness and flavor are claimed for the smoked cuts produced with "choked" pumping. These gains are said to result from the fact that increased pressure within the cut brings about more wide distribution of the pickle and pushes it into portions of the ham which are difficult to reach.

The sealed unit, of stainless steel construction, can be cleaned by hosing.

**MERKEL PUMP:** At plant of Merkel, Inc., Jamaica, N. Y., a standard pressure pump, designed to deliver a constant, non-pulsating discharge and produce positive pressure throughout the system, is being used to move



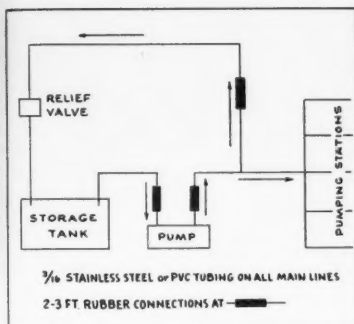
**LEFT:** Two stainless steel pumps move pickle to distant pumping stations; while one operates, the other unit is held ready for standby service. **RIGHT:** A relief valve by-passes fluid when stations are inoperative or are being employed intermittently.



strong pickle from the storage tank to 12 injection stations.

The pump is constructed of Type 316 stainless steel alloy throughout and, with two axially oscillating impellers of neoprene, is resistant to corrosive attack by the pickle. Since the pumps are in continuous service and produce positive pressure, there is no opportunity for salt to precipitate in the pump or priming.

Delivery of pickle is at 60 psi. Pressure control is exercised by a simple adjustment on a stainless steel spring-loaded relief valve. The relief



HOOKUP of the pumps used at Merkel's.

valve by-passes circulating fluid whenever some or all of the stations are inoperative, thus safely channeling unspent pickle back into the storage tank. Use of this constant pressure pump—no reverse flow—eliminates the need for check valves in the system.

Pumps are driven at 1750 rpm. from a 3/4-hp. power source and operate against a 60-lb. discharge pressure to deliver 10 gallons per minute. Since installation of two Eco All-Chem pumps at Merkel's one year ago, continuous operation has been effected without one instance of equipment failure.

The pumps are said to be simple, compact and easy to install and disassemble for cleaning or service.

### New York Measure Would Create Consumers' Bureau

A bill introduced in the New York State legislature would create a consumers' bureau in the State Health Department to prevent manufacture and sale of adulterated or misbranded foods, drugs, cosmetics or health devices, and to regulate advertising as to effects on public health, with power to inspect and seize offending products.

The proposal was listed as Assembly Bill 463, by Travia. It was referred to the ways and means committee.

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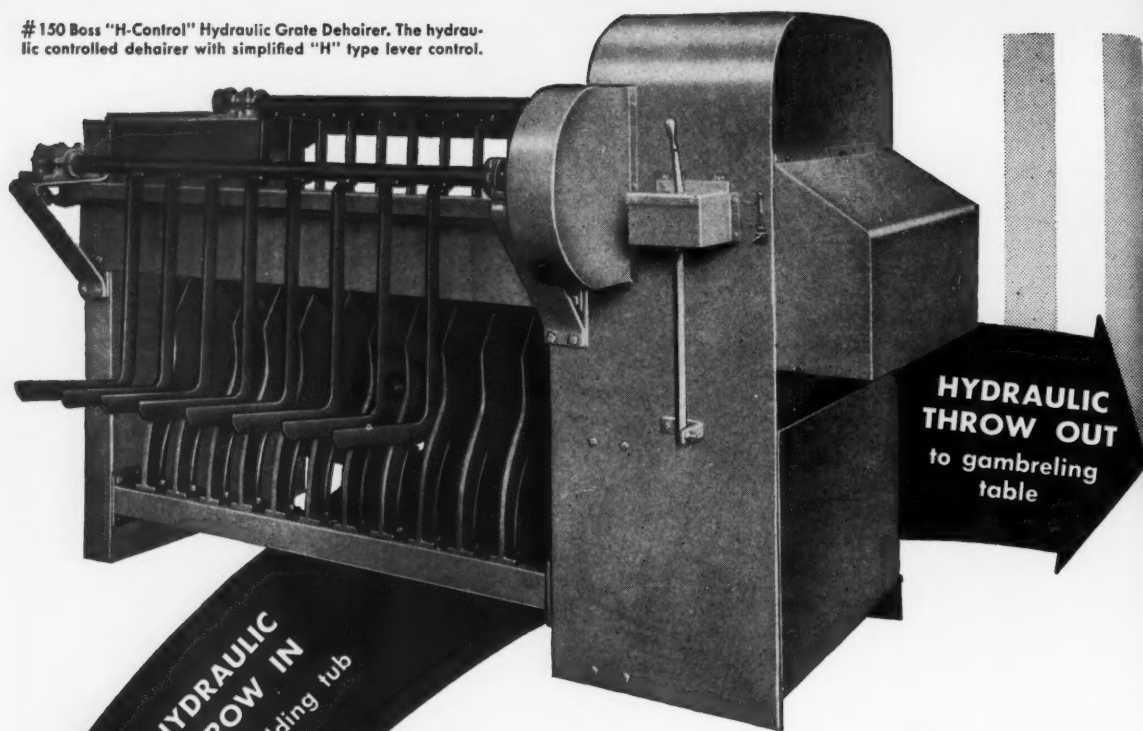
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# The Meat Trail...

## Hugo Slotkin Elected to Dual Post as Hygrade Head

SAMUEL SLOTKIN, founder of Hygrade Food Products Corp., Detroit, was elected honorary chairman of the board of directors this week at the annual meeting of company stockholders and directors, and HUGO SLOTKIN, president, also was elected chairman of the board, succeeding his father in the active post.

E. B. ERICKSON, vice president and treasurer, and D. J. SCHACHTER, vice president in charge of beef and small stock operations, were elected directors of the company.

New officers elected are: N. B. ASHBY, vice president; WELLS HUNT,



HUGO SLOTKIN



E. B. ERICKSON



D. J. SCHACHTER

vice president; CHARLES E. BELLAMY, assistant vice president; T. W. BERENDSOHN, assistant vice president, and H. W. SPRINGER, assistant secretary.

Ashby was vice president in charge of sales at the company's Kingan division. He continues in charge of sales for the company. Hunt joined Hygrade



WELLS HUNT



N. B. ASHBY

a short time ago, having been president for many years of John J. Felin & Co., Inc., Philadelphia, now Morrell-Felin Co.

Bellamy, in charge of Hygrade's Michigan operations, has been with

the company since 1926. Berendsohn is in charge of the company's Barrington Hall Instant Coffee operations. Springer joined Hygrade in 1954 after 21 years of service with Peat, Marwick, Mitchell and Co., accountants and auditors.

## Trowbridge Named Head of Omaha-Denver LCI Group

E. A. TROWBRIDGE, general manager of the Wilson & Co. Omaha plant, has been elected president of the Omaha-Denver committee of Livestock Conservation, Inc. He succeeds J. W. CHRISTIAN, vice-president of The Cudahy Packing Co., Omaha, who was named a board member.

Other officers are: R. N. ALLYN, SR., first vice president; DELL WALLACE, second vice president; R. E. CUNNINGHAM, treasurer, and J. C. ROSSE, secretary and regional manager.

## Food Terminal Elects Widett

HAROLD WIDETT has been elected president of the Massachusetts Wholesale Food Terminal, located in the Newmarket Square area of Boston. DAVID A. LURENSKY was named treasurer and MAX N. LAMPERT, assistant treasurer. Elected as directors were BENJAMIN MILLER, WILLIAM SOHN, FREDERICK S. STEARN and ROBERT STONE.

## PLANTS

John Morrell & Co. is negotiating for the purchase of the Hill Packing Co. plant in Estherville, Iowa, which is adjacent to Morrell's beef slaughtering plant. If acquisition is completed, Morrell plans to establish a hog slaughtering operation in the plant, beginning on a limited basis next September. The Hill plant, constructed in 1939, has 88,000 sq. ft. of floor space and cooler and sharp freeze facilities. Hill processes horse meat for dog food.

The Sugardale Provision Co., Canton, Ohio, made office automation news recently when it installed the first UNIVAC electronic computer to be delivered in that section of Ohio. The machine will be used to enable Sugardale to keep abreast of accounting and sales analysis work.

Normal Meat Co. has moved into enlarged and refurbished quarters at 4122 S. Union st., Chicago. The firm, headed by JOHN C. RUBIN, president, does beef fabricating and boning.

An extensive distribution and advertising campaign aimed at statewide sales of its sole product, country sausage, is being undertaken by Bob Evans Farms, Inc., Bidwell and Xenia, Ohio, the firm's office at Gallipolis, Ohio, has announced. Although the two farms are separate corporations, the Gallipolis office coordinates activities. Officers are: ROBERT L.



ANOTHER NEW addition to plant of Star Provision Co., Atlanta, Ga., is planned by management team shown in front of firm's recently-completed office building. New addition will be constructed in well of present U-shaped plant, forming a solid rectangular building. Addition will be used for fabrication of frozen meats and beef specialties such as steaks and hamburger patties. Sausage production also will be expanded into new unit if more space is needed. Executives (l. to r.) are Harvey Drafts, newly-appointed general manager; Isadore Heiman, president, and his son, Leonard Heiman, vice president. Drafts formerly served as livestock buyer for the Georgia meat processing organization



EVANS, president; H. M. MARTIN, executive vice president; ROBERT S. WOOD, treasurer, and EMERSON E. EVANS, secretary and chairman of the board of directors. Emerson Evans, who also is president of Evans Packing Co., Inc., Gallipolis, will direct management policies and will be the advisor in all operations. Robert Evans began marketing a special sausage product after World War II, and the two farms now serve 1,400 retail stores and restaurants. Expansion plans include increasing the refrigerated truck fleet from 10 to 30 by the end of 1957.

Articles of incorporation were filed recently for Mosier Rendering Co., Payette, Ida., by CHET MOSIER, VIOLET TALBOT and VERNON DANIEL, all of Payette. Capitalization was listed at \$100,000.

A new 22,000-sq.-ft. plant to be opened this spring by Shopsy's Food, Ltd., is the first major new meat processing plant to be built in the Toronto area during the past ten years, according to SAM SHOPSOWITZ, company president. The new plant, situated at the junction of Highways 400 and 401, Toronto, will produce some 300,000 lbs. of meat products each week, he said. The firm's present working force of 125 will be doubled. Shopsowitz said the new plant will yield more than 1,000,000 franks each five-day week. A new frozen food line is to be developed.

HOWARD SHERMAN is owner and operator of a new concrete block slaughterhouse near Butler, Mo., mainly a custom slaughtering operation. His father, the late JIM SHERMAN, operated a slaughtering business in that town for 40 years.

Hickory Mountain Barbecue Co., Inc., is equipping a 5,500-sq.-ft. plant at Elkridge, Md. In addition to a meat sauce, the company will prepare frozen barbecued beef, pork, turkey and chicken. LEROY CORCORAN is president of the firm, and RAY F. GILLUM is secretary-treasurer.

P & B Packers, Inc., Hays, Kan., recently was granted a charter of incorporation authorizing \$25,000 capitalization. DELMAS L. HANEY was listed as resident agent.

An expansion and modernization program costing from \$300,000 to \$350,000 is being planned by Danahy Packing Co., Buffalo, N. Y., and probably will be launched this year, BARNEY LEFCOWITZ, president, has announced. He said the program will involve new equipment for hog slaughtering, packaging, curing, smoked meats, research and other de-



NEW TELEVISION show to be sponsored by Merkel, Inc., Jamaica, N. Y., beginning February 15, is put on the road as Ray Heatherton, TV's "Merry Mailman" and host of radio's "Luncheon at Sardi's," signs contract to star in weekly half-hour program on Channel 7. Onlookers, standing, are Sandy Howard (left), producer of the show, and Albert H. Merkel, jr. Seated next to Heatherton is Herbert J. Stiefel of Blaine-Thompson Co., Inc., Merkel's advertising agency. Show will be variety-audience participation program. Complete luncheon built around Merkel pork products will be served to studio audience of 200 women, invited from various organizations throughout metropolitan area. Some tickets also will be set aside for distribution by Merkel customers during special promotions.

partments. Lefcowitz also announced that the firm has launched a new program of product control and development and has named PAUL KRON to head the operation. Kron has served with Swift & Company, Armour and Company and most recently with Klarer Provision Co. in Louisville.

Atlas Canning Co., Inc., Glendale, N. Y., manufacturer of dog and cat foods, has changed its corporate name to Laddie Boy Dog Foods, Inc. HY PEARLSTEIN, president of Atlas Canning, will become chairman of the board of the new company. NORMAN H. KUNKEN will be president, and HY SHULMAN will be vice president and treasurer. Atlas Canning, a pioneer in the preparation of all-meat dog foods, makes Rex dog food and a variety of Laddie Boy products. Since the bulk of the company's business is done under the Laddie Boy brand name, the change in corporate title is being made at this time for purposes of identity with its prime product.

Los Angeles has a new company in its Vernon packing district. John Sawyer Packing Co. opened for business last week at 3137 East Vernon ave. Head of the breaking and fabricating business is JOHN SAWYER, formerly with Swift & Company for more than 20 years and with the Los Angeles

firms of Luer Packing Co., Union Packing Co. and Great Western Packing Co. Facilities at the plant are being modernized, including installation of rails in the coolers, moving top boning table and new dock. Hanging capacity is about 350 to 400 cattle. The company is starting with 20 employees.

Thinking big and acting big come natural to Neuhoff's as well as to Texas in general, Neuhoff Brothers Packers, Dallas, said in newspaper ads announcing plans to add two more floors to its plant in 1956. The entire plant was remodeled and streamlined in 1954, and the firm recently completed construction of a separate office building. The company, which was started in 1932 with 15 men and one truck, now has an annual plant capacity of 500,000 hogs, 300,000 calves and 110,000 cattle, and the payroll to 650 employees amounts to more than \$2,600,000.

## JOBS

Union Products Corp., San Francisco, has announced the appointment of LESLE VERB as manager of its sausage casing department. The firm manufactures and deals in sheep, beef and hog casings, tallow, bones, blood meal fertilizer and a number of other animal by-products.

VIRGIL C. FREDRICKSON, former office manager at the Grand Forks (N.D.) plant of Armour and Company, has been named office manager of the Armour plant at West Fargo, N. D., P. W. KENYON, general manager of the West Fargo plant, announced. B. F. CAMPBELL has been appointed assistant superintendent of the West Fargo plant. Until recently, he was foreman of the curing department at the Armour Sioux City plant.

DONALD MACDONALD and GEORGE DALE O'BRIEN have been transferred from the Edmonton plant of Canada Packers, Ltd., to serve as plant accountant and credit manager, respectively, of Calgary Packers, Ltd., Calgary, recently acquired by Canada Packers.

C. C. BONER has been named manager of the general and city sales units of the Swift & Company plant at St. Joseph, Mo. He previously was assistant sales manager there.

New manager of the sales unit of Swift-Canadian Co., Ltd., at Rouyn, Quebec, is EMILE MICHAUD, formerly office manager.

WILLIAM M. RAPCHAK has been appointed district sales manager in



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charge of the Oscar Mayer & Co. sales in Southwestern Indiana, CHRIS LEMBERG, sales manager of the firm's Chicago plant, announced. He replaces FRANK HASSUR, who has been placed on special assignment assisting Lemberg. Rapchak has been with the company since 1950.

The promotion of L. E. NICHOLAS to Cleveland branch manager for Armour and Company has been announced by C. W. CAMPBELL, Chicago plant sales manager. H. R. LEHNHARDT, formerly canned food sales manager, succeeds Nicholas as Cleveland sales manager. Nicholas' predecessor as branch manager was V. E. HANDWERG, who has been named assistant general manager of the fresh and smoked sausage department in the Chicago general offices.

## TRAILMARKS

IRVIN R. RINEHART, meat buyer for E. R. Godfrey & Sons Co., has been elected president of the Milwaukee Meat Council, which is composed of representatives of packing, sausage, wholesale and retail meat companies. Rinehart succeeds GEORGE SCHALLMO, manager of the Milwaukee branch of Oscar Mayer & Co. Other officers chosen are: EDWARD BELZ, city sales manager of Plankinton Packing Co., re-elected vice president; ROBERT KRATOSKA, Milwaukee sales manager of The Rath Packing Co., secretary, and JOHN BRUFACH, meat division manager, Halan's Stores, treasurer.

The packing industry's "sell pork" campaign was described this week by JOHN NESBIT, sales manager of Elsheimer Meat Products, West Union, Iowa, in an address before the Chamber of Commerce of West Union. He described the rise in average per capita pork consumption to 66½ lbs. in 1955 from 60 lbs. in the previous year as one of the steepest increases in history. The increase, Nesbit said, "makes the future of the hog and pork industry look very promising indeed."

JOHN HOLMES, chairman of the board of Swift & Company, Chicago, will be the principal speaker January 29 at ceremonies marking the 105th anniversary of the founding of Northwestern University, Evanston, Ill.

WILLIAM U. HUDSON of Oakland, Calif., was elected president of the National Canners Association during its 49th annual convention in Atlantic City. Hudson is first vice president in charge of research for Gerber Products Co.

Presentation of service awards to 238 employees of The Wm. Schluder-

berg-T. J. Kurlde Co. who have completed from five to 45 years of service with the company has been announced by WILLIAM F. SCHLUDERBERG, president of the Baltimore firm. This year's awards bring the total number of employees with five or more years of service to over 65 per cent of the total labor force. Of this number, more than 15 per cent have 25 years or more of service.

Hygrade Food Products Corp. has launched a Los Angeles campaign with heavy newspaper promotion. Leading papers in the area this week carried two-color 1,000 and 600 line ads. Theme of the ads is that Hygrade franks are a "treat . . . not a budget saver." The promotion is being handled by Brisacher, Wheeler & Staff, advertising agency.

Parrot Packing Co., Fort Wayne, Ind., is the subject of a feature story in the current issue of *International Trail* magazine, nationally distributed publication of International Harvester Co. The sound merchandising and promotion activities of the company, including the adoption of a pert, colorful parrot as a symbol of Parrot products, is outlined in the story, which traces the company's sales success.

H. F. STILWELL, vice president of Southland Provision Co., Palatka, Fla., has received a silver emblem awarded by the American Meat Institute for a quarter century of service in the meat packing industry. Stilwell entered the meat business in December, 1930, in Wheeling, W. Va., and ten years later joined Dreher Packing Co., Inc., Columbia, S. C. He left the latter company in 1946 to help form the present Southland organization.

The Oregon State Department of Agriculture has announced the employment of RUSSELL DAULTON, Jefferson, Ore., as meat inspection analyst to conduct a study of findings in the pilot program on compulsory state-

wide meat inspection. He will continue in service until the results of the pilot program are reported to the 1957 legislature. Daulton has operated a frozen food and retail meat market in Jefferson for the past eight years.

A suggestion on improving a bacon wrapping machine has helped a Swift-Canadian Co., Ltd., employee "bring home the bacon" to the tune of approximately \$2,620. FRANK VELLA of the Toronto plant, who topped all other company suggestion winners in 1955, received \$2,244 in cash and eight shares of company stock worth approximately \$47 each.

## DEATHS

MARTIN J. DOHERTY, 56, a lard broker and a member of the Chicago Board of Trade for more than 30 years, died January 22.

GEORGE A. SHELDON, 46, a department head in the Swift & Company general offices at Chicago, died of a heart attack January 21. He had been with the company 28 years.

L. L. KELLER, 75, Utah livestock man and one time owner of Keller Dressed Meat Co., Ogden, died recently. Keller bought the Ogden firm from his father in 1906 and later sold it to Fox & Parke Co. He served as director for the Ogden Livestock Show.

ROY M. HEWITT, 58, who was in charge of city sales of beef, veal and lamb for C. H. Hammond Co., Chicago, died of a heart attack January 24. Hewitt joined Swift & Company in 1922 and was transferred to the Hammond firm, a Swift division, in 1930.

GEORGE J. HENTZ, 75, owner of Hentz Packing Co., St. Louis, died January 19 after about 60 years in the business, which was founded by his father. He is survived by his widow, ANNETTE, and a stepson, MANUEL L. BENAVIDES.



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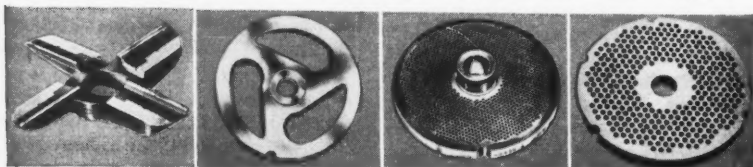
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## Radiation Preservation Could Mean Huge Savings

The significance of research in radiation sterilization and pasteurization of meats and other perishable foodstuffs was illustrated in terms of what it may mean to the military forces in papers presented recently to the second conference on radioactive isotopes in agriculture at East Lansing, Mich.

Approximately 2,750,000,000 lbs. of fresh meat and 275,000,000 lbs. of canned meat are among the perishable foods purchased annually by the armed forces. Refrigeration costs are estimated at \$40 a man per year.

If radiation preservation of perishable foods can be achieved successfully, and one-fourth of this amount is saved a year, potential savings for a 2,000,000-man army would be \$20,000,000 annually, it was pointed out. The problem of supplying distant troops also would be simplified.

The conference was sponsored by the council of participating institutions of Argonne National Laboratory.

## Mexico to Buy Cattle as 'Food Futures' for Summer

The Nacional Financiera, S.A., the Mexican government's fiscal agency, is to buy cattle on a wholesale scale as "food futures" for the federal district (Mexico City) and nearby communities, a zone with a population of some 6,000,000, Mexico's largest.

Financiera has appropriated 30 million pesos (\$2,400,000) to buy 40,000 head of cattle that will be slaughtered and stored in the government's brand new meat refrigeration plant at Ferriera, near Mexico City, so as to prevent the usual meat shortage in the Mexican capital belt between June and September. Financiera will provide the announced amount of funds in the form of short term loans to cattlemen and butchers.

## Data on Wet Rendering Of Packinghouse Wastes

Packinghouse officials interested in operating an inedible wet rendering department, or using wet rendering for the reclamation of catch basin skimmings, etc., may find valuable information in a 16-page booklet "Wet Rendering of Packinghouse Wastes" published by Koch Supplies.

The booklet contains information on different grades of fat, their uses and comparative value. Data on yields of inedible product from different species as well as equipment needs and operating techniques are discussed clearly and concisely.

# ALL MEAT . . . output, exports, imports, stocks

## Weather Hampers Meat Production

Unfavorable weather hampered marketing of livestock over much of the larger production areas last week, reducing meat output by 6 per cent to 464,000,000 lbs. from 492,000,000 lbs. the week before. However, production continued at a 12 per cent higher rate than the 414,000,000 lbs. produced in the corresponding period of last year. Slaughter of all livestock, although down from the previous week, was larger in most instances than last year. Sheep kill was about the same as a year ago. Cattle slaughter showed about an 8 per cent edge over last year, with that of hogs, 23 per cent larger than for the corresponding 1955 week. Estimated slaughter and meat production by classes appear below as follows:

Week ended	BEEF		PORK (Excl. lard)		TOTAL MEAT PROD. Mil. lbs.
	Number M's	Production Mil. lbs.	Number M's	Production Mil. lbs.	
Jan. 21, 1956	398	221.1	1,615	213.2	464
Jan. 14, 1956	416	228.8	1,742	231.0	492
Jan. 22, 1955	369	199.8	1,318	185.3	414

Week ended	VEAL		LAMB AND MUTTON		TOTAL MEAT PROD. Mil. lbs.
	Number M's	Production Mil. lbs.	Number M's	Production Mil. lbs.	
Jan. 21, 1956	129	14.4	302	14.5	464
Jan. 14, 1956	151	17.2	304	14.6	492
Jan. 22, 1955	126	14.6	126	14.6	414

1956-55 HIGH WEEK'S KILL: Cattle, 427,165; Hogs, 1,859,215; Calves, 185,965; Sheep and Lambs, 369,561.  
1956-55 LOW WEEK'S KILL: Cattle, 154,814; Hogs, 641,000; Calves, 55,241; Sheep and Lambs, 137,677.

### AVERAGE WEIGHTS AND YIELD (LBS.)

	CATTLE		HOGS		LARD PROD. Per cwt.	Mil. lbs.
	Live	Dressed	Live	Dressed		
Jan. 21, 1956	1,015	558	240	132	15.2	58.9
Jan. 14, 1956	1,010	550	242	133	15.3	64.5
Jan. 22, 1955	990	541	246	141	15.0	48.5

	CALVES		SHEEP AND LAMBS		Per cwt.	Mil. lbs.
	Live	Dressed	Live	Dressed		
Jan. 21, 1956	205	112	100	48	15.2	58.9
Jan. 14, 1956	210	114	100	48	15.3	64.5
Jan. 22, 1955	209	116	100	48	15.0	48.5

## Lost Trade Hard To Regain, Illinois Survey Indicates

Pork and lamb are among the list of consumer commodities which have suffered from over-supply and subsequent lower prices and loss of demand in recent years, according to a study conducted by the University of Illinois. In the case of pork, before 1930, consumers spent about 3 per cent of their income for the meat. Currently they spend only 2 per cent.

Factors in the loss of the pork market were given as (1) production control and price support for corn has made for reduced and irregular supplies of the meat; and (2) the swing in consumers' preferences to leaner cuts has not been matched by an equal improvement in quality.

It was indicated in the report on the study that if consumers would spend the same portion of their income for pork as they did 25 years ago, there would be a market for one-fifth more hogs at one-fourth higher prices.

Until about ten years ago annual consumption of lamb and mutton averaged about 7 lbs. per person. Now it is only 4½ lbs. It was reasoned that the lamb market was lost

after flocks were greatly reduced during the war years. Now supplies are so small that many markets seldom handle lamb, and, as fewer markets offer lamb, fewer consumers are moved to buy it.

If consumption were restored to pre-1947 levels, there would be a market for nearly one-half more lamb and mutton.

## DEC. KILL BY REGIONS

United States federally inspected slaughter by regions in December, 1955 with comparisons, (in 000's):

	Cattle	Calves	Hogs	Sheep & Lambs
N. Atl. States	129	112	637	225
S. Atl. States	40	27	271	...
N. C. States—East	327	210	1,598	144
N. C. States—N.W.	487	117	3,026	399
N. C. States—S.W.	178	29	801	95
S. Central States	158	92	538	61
Mountain States	97	7	131	81
Pacific States	202	39	323	150
Totals	1,617	633	7,324	1,155
Nov. 1955 totals	1,662	700	6,857	1,162
Dec. 1954 totals	1,583	639	6,119	1,167

## Meat Index Declines Again

The wholesale price index on meats for the week ended January 17 declined to 71.3 after rising to 71.6 the week before, according to the Bureau of Labor Statistics. The average primary market price index at 111.5 showed a 0.2 per cent decline from the previous week and compared with 110.1 for January of 1955.

## AMI PROVISION STOCKS

Pork stocks on January 14, 1956 totaled 290,500,000 lbs., according to the American Meat Institute. This represented a 14 per cent increase over closing December 1955 stocks of 254,400,000 lbs., but a 14 per cent decrease from the 336,500,000 lbs. reported on the corresponding date a year earlier.

Lard stocks totaled 86,400,000 lbs. for a 13 per cent increase over the 76,300,000 lbs. two weeks before and 16 per cent above January 15 stocks of 74,900,000 lbs. a year earlier.

The accompanying table shows stocks as percentages of holdings three weeks before and a year earlier.

	Jan. 14 stocks as Percentage of Inventories on	Jan. 15 1955
HAMS:		
Cured, S.P.-D.C.	100	98
Frozen for cure, S.P.-D.C.	138	71
Total hams	123	80
PICNICS:		
Cured, S.P.-D.C.	93	77
Frozen for cure, S.P.-D.C.	106	63
Total picnics	101	68
BELLIES:		
Cured, D. S.	109	86
Frozen for cure, D. S.	200	75
Cured, S.P.-D.C.	101	112
Frozen for cure, S.P.-D.C.	118	97
OTHER CURED MEATS:		
Cured & in cure	96	68
Frozen for cure	120	64
Total other	106	66
FAT BACKS:		
Cured, D. S.	94	58
FRESH FROZEN:		
Loins, spareribs, neckbones, trimmings, other—Totals	113	90
TOT. ALL PORK MEATS	114	86
LARD	114	116
RENDERED PORK FAT	103	94

## Trade Barriers Limit U. S.

### Pork Exports to Jamaica

The United States, a principal supplier of pork to Jamaica in former years, is now supplying only a small part of the market, according to the Foreign Agricultural Service.

Post-World War II meat imports by Jamaica reached a peak of 1,600,000 lbs. of pork in 1953. Of this amount, the U. S. supplied 1,100,000 lbs. Imports from the U. S. that year were 969,000 lbs. of pickled pork, 101,000 lbs. of fresh pork, 27,000 lbs. of hams, and 5,000 lbs. of bacon.

Imports from the U. S. were sharply reduced after April 1, 1954, when the Jamaican Department of Agriculture placed an embargo against such trade, ostensibly to prevent introduction of vesicular exanthema. Imports of pork from the U. S. in 1954 amounted to less than 20,000 lbs. This probably represented only a small portion of Jamaica's pork trade, according to FAS.



# PROCESSED MEATS . . . SUPPLIES

## USDA Buys 9,210,450 Lbs. Of Pork; Total 87,316,950 Lbs.

Purchases late last week of 9,210,450 lbs. of canned pork products continue the stepped-up USDA buying program. Last week's awards brought the total of all pork and lard purchases to 87,316,950 lbs.

Last week's purchases were for 5,824,650 lbs. of canned pork and gravy at prices ranging from 64.18c to 64.50c per lb., 2,197,800 lbs. of pork luncheon meat at 42.50c to 42.90c per lb., and 1,188,000 lbs. of canned ham at 60.80 to 61.50c per lb.

Of the 87,316,950 lbs. of pork products purchased through last week, 56,361,750 lbs. were canned products (30,819,750 lbs. of pork and gravy, 14,850,000 lbs. of luncheon meat, and 10,692,000 lbs. of ham) and 30,955,200 lbs. of lard.

Awards were made to 12 of the 17 bidders who offered a total of 7,521,150 lbs. of canned pork and gravy. Successful bidders on canned luncheon meat numbered nine who offered a total of 3,088,800 lbs. Awards on canned ham were made to eight bidders who offered 2,232,000 lbs.

## ANIMAL FOODS PRODUCTION

A total of 35,824,302 lbs. of canned food and canned or fresh frozen component for dogs, cats and like animals was prepared under federal inspection and certification in December, the U.S. Department of Agriculture has reported. This compared with 36,425,219 lbs. in November and 35,351,009 lbs. in December, 1954.

## Approve Longer Delivery Period On Lard Futures

Directors of the Chicago Board of Trade have approved a change in trading regulations governing lard futures contracts to permit more time to make deliveries at the end of each contracting period, Robert C. Liebenow, executive secretary, has announced.

Under the new regulation, trading will cease ten business days before expiration of the delivery due date on each maturing contract, Liebenow pointed out. Seven business days were allowed previously.

The additional delivery time was established to permit broader participation in the lard futures market by trade interests outside Chicago, he explained, and to provide greater stability to price trends during closing days of a trading period.

The new regulation is effective on all lard futures contracts maturing in September, 1956 and thereafter.

## Chile Buys Argentine Beef

Over 2,000,000 lbs. of Argentine frozen beef recently arrived at Valparaiso, Chile, the Foreign Agricultural Service has disclosed. This was brought in by INACO (the sole meat importer) and was purchased from Frigorifico Anglo in Buenos Aires. Provisional Santiago prices on frozen Argentine meat have been set by decree at retail from 14c per lb. for lower quality cuts to over a dollar per lb. for filets, on the basis of the exchange rate of 200 pesos to the dollar.

## See South As Rising Outlet For Meat In Years To Come

The South looms as a growing market for meat in the years to come, a report on studies conducted by southern agricultural experiment stations in cooperation with the U. S. Department of Agriculture, indicated. Per capita consumption of meat is expected to increase about 28 per cent in the next 20 years of less. Under full employment conditions, it was pointed out, this would mean a rise from an estimated 122 lbs. in 1950 to 156 lbs. in 1975.

Aggregate demand for meat in the South is expected to rise from an estimated 3,800,000,000 lbs. in 1950 to 6,600,000,000 in the next 20 years. The projection assumes 1951-53 price levels and prices relationships, a 40 per cent increase in population and a high level of employment. It was added that further research is needed to estimate the South's capacity and willingness to produce enough livestock to meet the demand and to determine what extra facilities can and will be provided by southern packers.

## License Mexico Meat Exports

The government of Mexico has ordered all exports of livestock and meat to have special permits from the Agriculture Ministry. Nuevo Laredo, on the Texas border, reported that heavy shipments of frozen meat and chickens were piling up and that large numbers of cattle slated for export were delayed. Tampico dealers said delays would cause heavy losses.

### DOMESTIC SAUSAGE

(L.C.I. prices)

Pork sausage, hog cas.	37
Pork sausage, bulk	22 @ 26 1/2
Pork sausage, sheep cas.	46
1-lb. pkge.	45 @ 46
Pork sausage, sheep cas.	43
5-6 lb. pkge.	45 1/2 @ 57
Frankfurters, sheep cas.	45 1/2 @ 57
Frankfurters, skinless	37 @ 59
Bologna (ring)	36 @ 40
Bologna, artificial cas.	30 @ 31 1/2
Smoked liver, hog bungs	40 1/2 @ 43
Smoked liver, art. cas.	32 @ 33 1/2
New Eng. lunch, spec.	49 @ 58
Polish sausage, smoked	49 @ 54
Tongue and Blood	42 1/2 @ 47
Olive loaf	44 1/2 @ 45
Pepper loaf	47 1/2 @ 53
Pickle & Pimiento loaf	39 @ 40 1/2

### SEEDS AND HERBS

(L.C.I. prices)

	Whole	Ground
Caraway seed	24	31
Cumin seed	26	29
Mustard seed, fancy	23	
Yellow American	17	
Oregano	34	
Coriander		
Morocco	21	25
Marjoram, French	48	54
Sage, Dalmatian		
No. 1	58	66

### DRY SAUSAGE

(L.C.I. prices)

Cervelat, ch. hog bungs	88 @ 92
Thuringer	47 @ 49
Farmer	70 @ 73
Holsteiner	72 @ 75
B. C. Salami	77 @ 79
Pepperoni	68 @ 70
Genoa style salami, ch.	92 @ 94
Cooked Salami	40 @ 44
Sicilian	81 @ 84
Goteborg	75 @ 78
Mortadella	43 @ 47

### SPICES

(Basis, Chgo., orig. bbls., bags, bales)

	Whole	Ground
Allspice, prime	1.02	1.11
Resifted	1.09	1.17
Chili Powder	47	41
Chili Pepper	41	41
Cloves, Zanzibar	59	65
Ginger, Jam., unbl.	72	79
Mace, fancy, Banda	3.25	3.50
West Indies	3.40	3.40
East Indies	3.40	3.40
Mustard flour, fancy	37	33
No. 1	33	30
West India Nutmeg	90	90
Paprika, Spanish	51	51
Pepper, cayenne	54	54
Pepper:		
Red, No. 1	54	54
White	58	58
Black	46	50

### SAUSAGE CASINGS

(L.C.I. prices quoted to manufacturers of sausage)

<b>Beef Casings:</b>	
Rounds—	
Export, nar., 32/35	1.15 @ 1.35
mm.	90 @ 1.10
Export, med., 35/38	1.00 @ 1.50
Export, wide, 40/44	1.25 @ 1.65
Export, jumbo, 44/48	2.15 @ 2.25
Domestic, reg.	70 @ 75
Domestic, wide	80 @ 95
No. 1 weas., 22 in. up.	12 @ 16
No. 2 weas., 22 in. up.	9 @ 13
<b>Middles—</b>	
Sewed, 7 1/2 @ 2 1/2 in.	1.15 @ 1.50
Select, wide, 2 @ 2 1/2 in.	1.75 @ 2.20
inch	1.75 @ 2.20
Extra select,	
2 1/2 @ 2 1/2 in.	1.85 @ 2.50
Beef bungs, exp. No. 1	25 @ 34
Beef bungs, domestic	18 @ 25
Dried or salt, bladders, piece:	
8-10 in. wide, flat.	9 @ 11
10-12 in. wide, flat.	9 @ 11
12-15 in. wide, flat.	14 @ 18
<b>Pork Casings:</b>	
Extra narrow, 20 mm.	4.00 @ 4.35
& down	
Narrow, medium,	
29 @ 32 mm.	3.70 @ 4.15
32 @ 35 mm.	2.25 @ 2.60
Spec. med.,	
35 @ 38 mm.	1.75 @ 1.90

### Hog Bungs—

Sow	54 @ 60
Export, 34 in. cut	45 @ 52
Large prime, 34 in.	27 @ 36
Med. prime, 34 in. cut	20 @ 27
Small prime	16 @ 22
Middles, 1 per set, cap off	55 @ 70
<b>Sheep casing (per hank):</b>	
26/28 mm.	5.15 @ 5.75
24/26 mm.	5.50 @ 5.90
22/24 mm.	4.75 @ 5.15
20/22 mm.	3.85 @ 4.40
18/20 mm.	2.95 @ 3.10
16/18 mm.	1.75 @ 2.30

### CURING MATERIALS

Cwt.

Nitrite of soda, in 400-lb. bbls., del. or f.o.b. Chgo.	\$10.31
Pure rid., gran. nitrate of soda	5.65
Pure rid., powdered nitrate of soda	8.85
Salt, in min. car of 45,000 lbs., only paper sacked, f.o.b. Chgo. gran. ton	28.00
Rock, per ton in 100-lb. bags, f.o.b. whse., Chgo.	26.00
<b>Sugar—</b>	
Raw 96 basis, f.o.b. N.Y.	5.93
Refined standard cane gran., basis (Chgo.)	8.50
Packers, curing sugar, 100-lb. bags, f.o.b. Reserve, La., less 2%	8.35
Dextrose, per cwt:	
Celulose, Reg. No. 53	7.55
Ex-Warehouse, Chicago	7.65



# BEEF-VEAL-LAMB... Chicago and outside

## CHICAGO

Jan. 24, 1955

### WHOLESALE FRESH MEATS

#### CARCASS BEEF

(L.C.I. prices)

Satisfactory steer:	
Prime, 600/700	35 1/2 @ 36
Choice, 500/700	34 1/2 @ 35
Choice, 700/800	32 @ 32 1/2
Good, 500/700	28 1/2 @ 29
Commercial cows	21 1/2 @ 22
Bull	26
Canner & cutter cows	21

#### PRIMAL BEEF CUTS

Prime:	
Hindqtrs., 5/800	47 1/2 @ 48 1/2
Foreqtrs., 5/800	28 @ 29
Rounds, all wts.	41 @ 42
Td. loins, 50/70 (L.C.I.)	75 @ 78
Sq. chucks, 70/90	28 1/2 @ 29
Arm chucks, 80/110	26 1/2 @ 27
Briskets (L.C.I.)	20 @ 21
Ribs, 25/35 (L.C.I.)	55 @ 57
Navels, No. 1	8 @ 8 1/2
Flanks, rough No. 1	10 @ 11

Choice:	
Hindqtrs., 5/800	42 1/2 @ 43
Foreqtrs., 5/800	25 1/2 @ 26 1/2
Rounds, all wts.	40 @ 41
Trd. loins, 50/70 (L.C.I.)	59 @ 64
Sq. chucks, 70/90	28 @ 28 1/2
Arm chucks, 80/110	26 @ 27 1/2
Briskets (L.C.I.)	20 @ 21
Ribs, 25/35 (L.C.I.)	45 @ 47
Navels, No. 1	8 @ 8 1/2
Flanks, rough No. 1	10 @ 11

Good:	
Rounds	38 @ 39
Sq. cut chucks	26 @ 28
Briskets	19 @ 20
Ribs	42 @ 44
Loins	53 @ 55

### COW & BULL TENDERLOINS

Fresh J/L	C-C Grade	Froz. C/L
90@63	Cows, 3/dm.	60@62
76@60	Cows, 3/4	67@68
80@65	Cows, 3/5	71@74
88@92	Cows, 5/up	86@90
88@92	Bulls, 5/up	86@90

#### BEEF HAM SETS

Insides, 12/up	39 1/2 @ 40
Outsides, 8/up	36 1/2 @ 37
Kneecaps, 7 1/2/up	39 1/2 @ 40

#### CARCASS MUTTON

(L.C.I. prices)

Choice, 70/down	15 @ 16
Good, 70/down	14 @ 15

### BEEF PRODUCTS

Tongues, No. 1, 100's	27 1/2 @ 28
Hearts, reg., 100's	10 1/2 @ 11
Livers, sel., 30/50's	25 @ 26
Lips, scalded, 100's	8 1/2 @ 9
Lips, unscaled, 100's	8 @ 9
Tripe, scalded, 100's	5 1/2 @ 6
Tripe, cooked, 100's	5 1/2 @ 6
Melts, 100's	5 1/2 @ 6
Lungs, 100's	3 1/2 @ 4
Udders, 100's	4 1/2 @ 5

### FANCY MEATS

(L.C.I. prices)

Beef tongues, corned	40 @ 41
12 oz. up	50 @ 51
Calf tongue, 1 lb./down	18 1/2 @ 19
Ox tails, under 3/4 lb.	12 @ 13
Ox tails, over 3/4 lb.	16 @ 17

### BEEF SAUS. MATERIALS

#### FRESH

C. C. cow meat, bbls.	29 1/2 @ 30 1/2
Bull meat, bon's, bbls.	34 1/2 @ 35
Beef trim., 75/85, bbls.	22 @ 23
Beef trim., 85/90, bbls.	26 1/2 @ 27
Bon's chucks, bbls.	30 @ 30 1/2
Beef cheek, meat,	
trmd., bbls.	17 1/2 @ 18
Beef head meat, bbls.	14 1/2 @ 15
Shank meat, bbls.	32 @ 33
Veal trim., bon's, bbls.	24 1/2 @ 25

### VEAL-SKIN OFF

(Carcass)

(L.C.I. prices)

Prime, 80/110	\$44.00@45.00
Prime, 110/150	43.00@44.00
Choice, 50/80	35.00@37.00
Choice, 80/110	39.00@41.00
Choice, 110/150	39.00@41.00
Good, 50/80	28.00@32.00
Good, 80/110	35.00@37.00
Good, 110/150	35.00@37.00
Commercial, all wts.	25.00@33.00

### CARCASS LAMB

(L.C.I. prices)

Prime, 40/50	35 @ 38
Prime, 50/60	33 @ 35
Choice, 40/50	35 @ 38
Choice, 50/60	33 @ 35
Good, all wts.	32 @ 35

## NEW YORK

Jan. 24, 1955

### WHOLESALE FRESH MEATS

#### BEEF CUTS

(L.C.I. prices)

Steer:	
Prime carc., 6/700	\$38.00@40.00
Prime carc., 7/800	36.00@38.00
Choice carc., 6/700	36.50@38.00
Choice carc., 7/800	34.50@36.00
Hinds, pr., 6/700	48.00@50.00
Hinds, pr., 6/800	45.00@48.00
Hinds, ch., 6/700	45.00@48.00
Hinds, ch., 7/800	43.00@46.00

#### BEEF CUTS

(L.C.I. prices)

Prime steer:	
Hindqtrs., 600/700	52 @ 55
Hindqtrs., 700/800	48 @ 50
Hindqtrs., 800/900	45 @ 47
Rounds, flank off	41 @ 42
Rounds, diamond bone, flank off	40 @ 44
Short loins, untrim.	70 @ 80
Short loins, trim.	1.10@1.20
Flanks	13 @ 14
Ribs (7 bone cut)	45 @ 56
Arm chucks	30 @ 34
Briskets	23 @ 28
Plates	10 @ 12
Foreqtrs. (Kosher)	35 @ 38
Arm chucks (Kosher)	34 @ 38

Choice steer:	
Hindqtrs., 600/700	49 @ 52
Hindqtrs., 700/800	44 @ 48
Hindqtrs., 800/900	41 @ 43
Rounds, flank off	39 @ 41
Rounds, diamond bone, flank off	40 @ 42
Short loins, untrim.	58 @ 65
Short loins, trim.	80 @ 95
Flanks	12 1/2 @ 14
Ribs (7 bone cut)	42 @ 52
Arm chucks	29 @ 31
Briskets	20 @ 24
Plates	9 @ 11
Foreqtrs. (Kosher)	30 @ 34
Arm chucks (Kosher)	32 @ 36

### FANCY MEATS

(L.C.I. prices)

Veal breads, under 6 oz.	54 @ 55
12 oz./up	85 @ 86
Beef livers, selected	28 @ 29
Beef kidneys	14 @ 15
Oxtails, 3/4 lb./up, froz.	12 @ 13

#### LAMB

(L.C.I. carcass prices)

City	
Prime, 30/40	\$41.00@44.00
Prime, 40/45	43.00@46.00
Prime, 45/55	37.00@39.00
Choice, 30/40	40.00@43.00
Choice, 40/45	42.00@45.00
Choice, 45/55	36.00@39.00
Good, 30/40	38.00@40.00
Good, 40/45	40.00@42.00
Good, 45/55	35.00@37.00
Good, 55/65	28.00@33.00
Western	
Prime, 45/dn.	\$38.00@41.00
Prime, 45/55	36.00@38.00
Choice, 45/dn.	38.00@41.00
Choice, 45/55	36.00@38.00
Choice, 55/65	33.00@35.00
Good, 45/dn.	35.00@37.00
Good, 45/55	34.00@36.00
Good, 55/65	30.00@32.00

#### VEAL-SKIN OFF

(L.C.I. carcass prices)

Western	
Prime, 80/130	\$44.00@48.00
Choice, 80/130	38.00@44.00
Good, 50/80	28.00@30.00
Good, 80/130	32.00@38.00
Com'l, 50/80	27.00@30.00
Com'l, 80/130	30.00@32.00

#### BUTCHER'S FAT

Shop fat (cwt.)	\$1.50
Breast fat (cwt.)	2.50
Edible suet (cwt.)	2.75
Inedible suet (cwt.)	2.75

### N. Y. MEAT SUPPLIES

Receipts reported by the USDA Marketing Service week ended Jan. 21, 1955 with comparisons:

STEER AND HEIFER: Carcasses	
Week ended Jan. 21	14,933
Week previous	12,504
COW:	
Week ended Jan. 21	1,993
Week previous	2,188
BULL:	
Week ended Jan. 21	500
Week previous	240
VEAL:	
Week ended Jan. 21	16,015
Week previous	14,049
LAMB:	
Week ended Jan. 21	64,927
Week previous	33,239
MUTTON:	
Week ended Jan. 21	210
Week previous	889
HOG AND PIG:	
Week ended Jan. 21	9,169
Week previous	10,200
PORK CUTS:	
Week ended Jan. 21	1,935,023
Week previous	1,355,697
BEEF CUTS:	
Week ended Jan. 21	172,491
Week previous	167,455
VEAL AND CALF CUTS:	
Week ended Jan. 21	3,000
Week previous	3,000
LAMB AND MUTTON:	
Week ended Jan. 21	1,112
Week previous	3,061
BEEF CURED:	
Week ended Jan. 21	15,684
Week previous	24,072
PORK CURED AND SMOKED:	
Week ended Jan. 21	378,479
Week previous	217,172
LARD AND PORK FAT:	
Week ended Jan. 21	448,037
Week previous	736

### LOCAL SLAUGHTER

CATTLE:	
Head	
Week ended Jan. 21	13,179
Week previous	13,354
CALVES:	
Week ended Jan. 21	10,773
Week previous	11,363

HOGS:	
Week ended Jan. 21	60,396
Week previous	64,207
SHEEP:	
Week ended Jan. 21	52,525
Week previous	50,721

### COUNTRY DRESSED MEAT

VEAL: Carcasses	
Week ended Jan. 21	4,924
Week previous	4,456
HOGS:	
Week ended Jan. 21	58
Week previous	48
LAMB AND MUTTON:	
Week ended Jan. 21	113
Week previous	76

### PHILA. FRESH MEATS

Jan. 24, 1955

#### WESTERN DRESSED

STEER CARCASS: (Cwt.)	
Choice, 500/700	\$36.00@37.50
Choice, 700/800	34.00@36.00
Good, 500/800	32.00@34.00

COW:	
Com'l, all wts.	26.00@27.50
Utility, all wts.	23.50@25.00

VEAL (SKIN OFF):	
Choice, 80/110	42.00@45.00
Choice, 110/150	42.00@45.00
Good, 50/80	35.00@38.00
Good, 80/110	37.00@40.00
Good, 110/150	37.00@40.00

LAMB:	
Prime, 30/45	39.00@41.00
Prime, 40/45	36.00@39.00
Choice, 30/45	39.00@41.00
Choice, 45/55	36.00@39.00
Good, all wts.	36.00@39.00

MUTTON (EWE):	
Choice, 70/down	17.00@19.00
Good, 70/down	16.00@18.00

#### LOCALLY DRESSED

STEER BEEF (lb.): Choice	Good
Hinds, 500/800	44@47 41@43
Hinds, 800/900	42@44 38@40
Rounds, no flank	41@44 38@42
Hip rd., + flank	39@43 37@41
Full loin, untrim.	45@49 40@43
Short loin, untrim.	57@60 47@50
Ribs (7 bone)	44@50 40@45
Arm chucks	27@31 25@27
Briskets	25@28 25@28
Short plates	9@13 9@13

### PACIFIC COAST WHOLESALE MEAT PRICES

FRESH BEEF (Carcass):	Los Angeles	San Francisco	No. Portland
	Jan. 24	Jan. 24	Jan. 24

STEER:	
Choice:	
500-600 lbs.	\$32.00@34.00
600-700 lbs.	30.50@32.00
Good:	
500-600 lbs.	29.00@31.00
600-700 lbs.	27.00@29.99
Commercial:	
350-600 lbs.	28.00@31.00
COW:	
Commercial, all wts.	23.00@25.00
Utility, all wts.	22.00@24.00
Canner, cutter	None quoted
Bull, util. & com'l	26.00@30.00

FRESH CALF	(Skin-off)	(Skin-off)	(Skin-off)
Choice:			
200- lbs. down	37.00@39.00	38.00@40.00	37.00@40.00
Good:			
200 lbs. down	34.00@38.00	36.00@38.00	34.00@37.00

LAMB (Carcass):	
Prime:	
40-50 lbs.	37.00@39.00
50-60 lbs.	36.00@37.00
Choice:	
40-50 lbs.	37.00@39.00
50-60 lbs.	36.00@37.00
Good, all wts.	32.00@36.00

MUTTON (EWE):	
Choice, 70 lbs. down	19.00@22.00
Good, 70 lbs. down	19.00@22.00
	None quoted
	14.00@16.00
	14.00@16.00

JANUARY 28, 1956

# PORK AND LARD ... Chicago and outside

## CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

### CASH PRICES

(Curtis Basis, Chicago Price Zone, Jan. 25, 1956)

SKINNED HAMPS			BELLIES		
Fresh or F.F.A.	Frozen		Fresh or F.F.A.	Frozen	
39 10/12	39		20 1/2 6/8	20 1/2	
39 12/14	39		20 1/2 8/10	20 1/2	
39 14/16	39		19 1/2 10/12	19 1/2	
36 16/18	35 1/2		18 1/2 12/14	18 1/2	
34 18/20	34		16 14/16	16	
33 20/22	33		15 16/18	15	
32 1/2 22/24	32 1/2		13 1/2 18/20	13 1/2	
31 1/2 24/26	31 1/2				
31 1/2 25/30	31 1/2				
30 25/30, 2's in	30				

PICNICS			FRESH PORK CUTS		
Fresh or F.F.A.	Frozen				
2 1/2 4/6	2 1/2		Job Lot		
20 6/8	20		39 1/2 39 1/2 Loin, und. 12	39 1/2	
17 1/2 8/10	17 1/2		37 1/2 38 Loin, 12/16	37 1/2	
16 10/12	16		31 1/2 32 Loin, 16/20	29 1/2	
15 1/2 12/14	15 1/2		27 20/26	26	
15 1/2 8/10, 2's in	15 1/2		25 1/2 26 1/2 Bost. Butts, 4/8	25 1/2	
			22 22 Bost. Butts, 8/12	21	
			22 22 Bost. Butts, 8/10	21	
			28 29 29 Ribs, 3/dn	27	
			21 21 21 Ribs, 3/5	20 1/2	
			18 18 18 Ribs, 5/10	18 1/2	

FAT BACKS			OTHER CELLAR CUTS		
Fresh or Frozen	Cured				
7 1/2 6/8	7 1/2		Fresh or Frozen	Cured	
7 1/2 8/10	7 1/2		7 1/2 14 Square Jowls	unq.	
7 1/2 10/12	8 1/2		6 1/2 14 Jowl Butts, Loose	6 1/2	
8 14/16	10		6 1/2 14 Jowl Butts, Boxed	unq.	
10 16/18	11 1/2				
10 18/20	11 1/2				
10 20/25	11 1/2				

### LARD FUTURES PRICES

NOTE: Add 1/4¢ to all price quotations ending in 2 or 7.

FRIDAY, JAN. 21, 1956				
Open	High	Low	Close	
Jan. 11.12	11.17	11.02	11.10	
-17			.05	
Mar. 11.50	11.52	11.37	11.40	
-52				
May 11.85	11.87	11.77	11.80	
July 12.20	12.25	12.12	12.20	
Sep. 12.40	12.52	12.40	12.47	
Sales: 16,120,000 lbs.				
Open interest at close Thurs.				
Jan. 19: Jan. 118, Mar. 714, May 743				
644, July 183, and Sept. 85 lots.				

MONDAY, JAN. 23, 1956				
Mar. 11.50	11.70	11.50	11.70a	
May 11.95	12.10	11.90	12.10a	
July 12.30	12.47	12.30	12.47-45	
Sep. 12.65	12.75	12.62	12.75b	
-70				
Sales: 9,440,000 lbs.				
Open interest at close Fri., Jan.				
20: Jan. 85, Mar. 734, May 708,				
July 171, and Sept. 92 lots.				

TUESDAY, JAN. 24, 1956				
Mar. 11.75	11.82	11.67	11.72	
May 12.12	12.25	12.10	12.17	
-20				
July 12.55	12.62	12.47	12.50	
-60			.47	
Sep. 12.87	12.90	12.80	12.80	
Sales: 12,080,000 lbs.				
Open interest at close Mon., Jan.				
23: Jan. 60, Mar. 706, May 743,				
July 184, and Sept. 107 lots.				

WEDNESDAY, JAN. 25, 1956				
Mar. 11.80	11.95	11.77	11.95a	
May 12.25	12.37	12.20	12.37	
-27				
July 12.60	12.72	12.52	12.72	
Sep. 12.95	13.00	12.87	13.00	
Sales: 9,800,000 lbs.				
Open interest at close Tues., Jan.				
24: Jan. 50, Mar. 678, May 705,				
July 223, and Sept. 117 lots.				

THURSDAY, JAN. 26, 1956				
Mar. 11.95	11.97	11.75	11.80b	
-97				
May 12.40	12.40	12.17	12.17b	
July 12.72	12.75	12.50	12.60a	
Sep. 13.07	13.07	12.90	12.97a	
Sales: 7,000,000 lbs.				
Open interest at close Wed., Jan.				
25: Jan. 49, Mar. 662, May 793,				
July 233, and Sept. 170 lots.				

## LIGHT, MEDIUM HOGS GAIN IN VALUE

(Chicago costs and credits, first two days of the week.)

Margins on the two lighter-weight hogs improved, while those on heavies fell back some in this week's shuffle of prices. Mark-ups in pork-cuts from the two light classes more than offset the higher live costs.

	-180-220 lbs.-		-220-270 lbs.-		-240-270 lbs.-	
	Value	per cwt.	Value	per cwt.	Value	per cwt.
Lean cuts	\$10.41	\$14.84	\$ 9.89	\$13.77	\$ 9.01	\$12.62
Fat cuts, lard	3.77	5.39	3.75	5.27	3.20	4.31
Ribs, trimmings, etc.	1.30	1.80	1.19	1.68	1.15	1.61
Cost of hogs	\$12.70		\$12.50		\$11.76	
Condemnation loss	.06		.06		.06	
Handling, overhead	1.55		1.38		1.24	
TOTAL COST	\$14.37	\$20.52	\$13.94	\$19.49	\$13.06	\$18.11
TOTAL VALUE	15.48	22.12	14.83	20.72	13.36	18.54
Cutting margin	+\$1.11	+\$1.60	+\$ .89	+\$1.23	+\$ .30	+\$ .43
Margin last week	+ 1.02	+ 1.46	+ .74	+ 1.03	+ .67	+ .92

## PACIFIC COAST WHOLESALE PORK PRICES

	Los Angeles	San Francisco	No. Portland
	Jan. 24	Jan. 24	Jan. 24
FRESH PORK Carcass: (Packer Style)		(Shipper Style)	(Shipper Style)
50-120 lbs., U.S. 1-3	None quoted	\$23.00@25.00	None quoted
120-170 lbs., U.S. 1-3	\$20.50@22.00	20.00@23.00	\$21.00@22.50
FRESH PORK CUTS No. 1:			
LOINS:			
8-10 lbs.	36.00@38.00	39.00@42.00	33.00@31.00
8-10 lbs.	36.00@38.00	37.00@40.00	34.00@41.00
12-16 lbs.	36.00@38.00	39.00@43.00	34.00@40.00
PICNICS: (Smoked)		(Smoked)	(Smoked)
4-8 lbs.	24.00@30.00	28.00@32.00	27.00@33.00
HAMS, skinned:			
12-16 lbs.	41.00@46.00	47.00@50.00	43.00@49.00
16-18 lbs.	41.00@45.00	45.00@47.00	42.00@48.00
BACON, "Dry" Cure No. 1:			
6-8 lbs.	30.00@37.00	36.00@40.00	35.00@38.00
8-10 lbs.	28.00@36.00	36.00@38.00	32.00@36.00
10-12 lbs.	27.00@32.00	32.00@36.00	30.00@34.00
LARD, Refined:			
1-lb. cartons	12.50@14.00	17.00@18.00	13.50@16.00
50-lb. cartons & cans	12.00@13.00	15.50@17.00	None quoted
Tierces	11.50@12.50	14.50@15.50	12.00@15.00

## N. Y. FRESH PORK CUTS

Jan. 24, 1956	
(L.C.I. prices)	
Western	
Pork loins, 8/12	\$37.00@38.00
Pork loins, 12/16	34.00@36.00
Hams, sknd., 10/14	40.00@41.00
Boston butts, 4/8	27.00@30.00
Regular picnics, 4/8	25.00@24.00
Spareribs, 3/dn	29.00@33.00
Pork trim., regular	28.00
Pork trim., spec. 20%	44.00
City	
Hams, sknd., 10/14	\$40.00@43.00
Pork loins, 8/12	38.00@41.00
Pork loins, 12/14	37.00@39.00
Boston Butts, 4/8	27.00@31.00
Picnics, 4/8	21.00@23.00
Spareribs, 3/dn	31.00@35.00

## N. Y. DRESSED HOGS

(L.C.I. prices)	
(Heads on, leaf fat in)	
50 to 75 lbs.	\$23.00@26.00
75 to 100 lbs.	23.00@26.00
100 to 125 lbs.	23.00@26.00
125 to 150 lbs.	23.00@26.00

## CHGO. WHOLESALE SMOKED MEATS

Jan. 24, 1956	
Hams, skinned, 14/16 lbs.	45
Hams, skinned, 14/16 lbs.	47
Ready-to-eat, wrapped	43
Hams, skinned, 16/18 lbs.	44
Ready-to-eat, wrapped	30
Bacon, fancy trimmed, brisket	29
off, 8/10 lbs., wrapped	29
Bacon, fancy sq. cut, seedless	29
12/14 lbs., wrapped	29
Bacon, No. 1 sliced, 1-lb. open	40
faced layers	

## PHILA. FRESH PORK

Jan. 24, 1956	
WESTERN DRESSED	
PORK CUTS—U.S. 1-3, LB.	
Reg. loins, trmd., 8/12	37@39
Reg. loins, trmd., 12/16	37@39
Reg. loins, trmd.,	
Butts, Boston, 4/8	None qtd.
Spareribs, 3/dn	29@31
Regular Picnics	None qtd.
LOCALLY DRESSED	
U.S. 1-3 Lb.	
Pork loins, 8/12	38@41
Pork loins, 12/16	37@39
Bellies, 10/12	21@25
Spareribs, 3/dn	20@22
Sk. hams, 10/12	43@46
Sk. hams, 12/14	43@46
Picnics, 4/8	25@26
Boston butts, 4/8	27@30

## HOG-CORN RATIOS

The hog-corn ratio for barrows and gilts at Chicago for the week ended January 21, 1956, was 9.0, the USDA reported. This ratio compared with the 8.8 ratio for the preceding week and 11.2 a year ago. These ratios were calculated on the basis of No. 3 yellow corn selling at \$1.230, \$1.245 and \$1.497 per bu. during the three periods, respectively.

# BY-PRODUCTS...FATS AND OILS

## BY-PRODUCTS MARKET

Wednesday, Jan. 25, 1956

### BLOOD

Unground, per unit of ammonia (bulk) ..... \*4.62½@4.75n

### DIGESTER FEED TANKAGE MATERIAL

Wet rendered, unground, loose:  
Low test ..... \*4.75n  
Med. test ..... \*4.75  
High test ..... \*4.50@4.75  
Liquid stick, tank cars ..... \*1.75n

### PACKINGHOUSE FEEDS

50% meat, bone scraps, bagged, Carlots, ton \$62.50@ 67.50  
50% meat, bone scraps, bulk 60.00@ 65.00  
35% meat scraps, bagged 77.00  
80% digester tankage, bagged 65.00@ 75.00  
40% digester tankage, bulk 62.50@ 67.50  
80% blood meal, bagged 110.00@117.50  
steamed bone meal, bagged (spec. prep.) 85.00  
90% steamed bone meal, bagged 65.00@ 70.00

### FERTILIZER MATERIALS

Feather tankage, ground, per unit ammonia ..... 3.75@4.00  
Hoof meal, per unit ammonia ..... 6.25@6.35

### DRY RENDERED TANKAGE

Low test, per unit prot. .... \*1.05  
Med. test, per unit prot. .... \*1.00  
High test, per unit prot. .... \*.95@1.00

### GELATINE AND GLUE STOCKS

Per cwt.  
Calf trimmings (limed) ..... 1.35@ 1.50  
Hide trimmings (green salted) 6.00@ 7.00  
Cattle jaws, scraps and knuckles, per ton ..... 55.00@57.00  
Pig skin scraps and trimmings 5.25@ 5.50n

### ANIMAL HAIR

Winter coll dried, per ton ..... \*125.00@135.00  
Summer coll dried, per ton ..... \*60.00@ 65.00  
Cattle switches, per piece ..... 4@5½  
Winter processed, gray, lb. .... 21  
Summer processed, gray, lb. .... 13@ 15

n—nominal. a—asked. \*Quoted delivered.

## TALLOW and GREASES

Wednesday, Jan. 25, 1956

The general market late last week had offerings of inedible tallow and greases on the light side. Asking prices were various, however, in the market on edible tallow, with 8c quoted f.o.b. the River, and buying inquiry fractionally lower. On the other hand, edible tallow sold at 8¼c, Chicago, and later offerings at 8½c, were unsold. Choice white grease, all hog, sold at 7½c, c.a.f. New York, and some movement was also recorded at 8c, same destination. Bleachable fancy tallow sold at 8c, c.a.f. East. There were indications of 7½@7¾c, delivered New Orleans, on prime tallow. Bleachable fancy tallow was bid at 7½c, special tallow and B-white grease at 6¾c, and yellow grease at 6½c, all c.a.f. Chicago.

On Friday, buying interest was apparent at 7½@7¾c, c.a.f. Chicago, on bleachable fancy tallow. Choice white grease, all hog, offerings were in the market at 8½c, c.a.f. East. Traders talked 7½@8c, delivered New York,

on bleachable fancy tallow, product considered. All beef edible tallow buying inquiry prevailed at 8¾@8½c, Chicago.

The local market was on the quiet side as the new week got under way, with no great change, pricewise. Interest on bleachable fancy tallow was still around at 7½@7¾c, Chicago. Edible tallow continued to be offered at 8½, Chicago, but without trade. Bleachable fancy tallow was bid at 8c, c.a.f. New York, and c.a.f. New Orleans; sellers asked up to 8¼c. Choice white grease, all hog, reportedly sold at 8¼c, c.a.f. East, very good production. Asking prices were heard at same level, with best buying inquiry ¼c lower. Edible tallow was also offered at 8c, f.o.b. outside point, but unsold. Bleachable fancy tallow traded at 8c, c.a.f. New York, on regular production, and 8½c, same destination, on hard body material.

Original fancy tallow reportedly sold at 8¼c, c.a.f. East. Low acid yellow grease was bid at 7¾c, delivered New York, but held ¼c higher. Reports were current that choice white grease, all hog, traded at 8½c, c.a.f.

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East; however, confirmation was lacking. Buying interest was reported on No. 1 tallow at 7½c, and No. 2 tallow at 6¾@6½c, c.a.f. New Orleans. It was reported that prime tallow sold at 7½c, same delivery point. Special tallow reportedly sold at 7½c, c.a.f. East.

The local market was unchanged at midweek, basis 7½c, Chicago, on bleachable fancy tallow. A little action was consummated for eastern destination. Bleachable fancy tallow sold at 8@8½c, c.a.f. East, product considered. Choice white grease, all hog, sold at 8c, same destination. No material change was indicated on edible tallow, with product offered at 8½c, Chicago, and 8c, f.o.b. outside points.

**TALLOW:** Wednesday's quotations: edible tallow, 8½@8½c; original fancy tallow, 7½c; bleachable fancy tallow, 7½c; prime tallow, 6¾@7c; special tallow, 6¾c; No. 1 tallow, 6½c; and No. 2 tallow, 5¾@6c.

**GREASES:** Wednesday's quotations: Choice white grease, not all hog, 7½c. B-white grease, 6¾c; yellow grease, 6½c; house grease, 6@6¾c; and brown grease, 5½@5¾c. Choice white grease, all hog, was quoted at 8c, c.a.f. East.

## EASTERN BY-PRODUCTS

New York, Jan. 25, 1956  
Dried blood was quoted Wednesday at \$4.75@5 nominal per unit of ammonia. Low test wet rendered tankage was listed at \$4 per unit of ammonia and dry rendered tankage was priced at \$1.05 per protein unit.

## N.Y. COTTONSEED OIL FUTURES

FRIDAY, JAN. 20, 1956

	Open	High	Low	Close	Prev. close
Mar. ....	14.40	.....	.....	14.42	14.35b
May ....	14.60	.....	.....	14.60	14.51
July ....	14.70	.....	.....	14.67b	14.61b
Sept. ....	14.65	.....	.....	14.64	14.53
Oct. ....	14.56b	.....	.....	14.52b	14.44
Dec. ....	14.48b	.....	.....	14.45b	14.36
Jan. ....	14.45n	.....	.....	14.45n	14.35n

Sales: 360 lots.

MONDAY, JAN. 23, 1956

	Open	High	Low	Close	Prev. close
Mar. ....	14.40b	14.60	14.45	14.59	14.42
May ....	14.60	14.75	14.60	14.74	14.60
July ....	14.73	14.80	14.71	14.80	14.67b
Sept. ....	14.70	14.75	14.68	14.74	14.52
Oct. ....	14.52b	14.64	14.63	14.66b	14.52b
Dec. ....	14.50b	14.59	14.52	14.55b	14.45b
Jan. ....	14.40n	.....	.....	14.50n	14.45n

Sales: 217 lots.

TUESDAY, JAN. 24, 1956

	Open	High	Low	Close	Prev. close
Mar. ....	14.55b	14.62	14.53	14.50b	14.59
May ....	14.75	14.79	14.68	14.68	14.74
July ....	14.86	14.87	14.72	14.73	14.80
Sept. ....	14.74b	14.76	14.65	14.66	14.74
Oct. ....	14.70b	14.66	14.60	14.60b	14.66b
Dec. ....	14.57b	14.52	14.51	14.50b	14.55b
Jan. ....	14.55b	.....	.....	14.55b	14.50n

Sales: 163 lots.

WEDNESDAY, JAN. 25, 1956

	Open	High	Low	Close	Prev. close
Mar. ....	14.53b	14.75	14.60	14.68b	14.50b
May ....	14.71	14.94	14.71	14.85	14.68
July ....	14.77b	14.96	14.81	14.90	14.73
Sept. ....	14.66b	14.88	14.75	14.78	14.66
Oct. ....	14.67	14.80	14.67	14.71b	14.60b
Dec. ....	14.53b	14.70	14.63	14.66	14.50b
Jan. ....	14.55b	.....	.....	14.55n	14.55b

Sales: 242 lots.

# HIDES AND SKINS

Steady to higher prices paid for big packer hides—Small packer hide market slow, but steady—Calf and kipskins untraded up to midweek—Calfskins bid lower—Shearlings and fall clips steady to strong.

## CHICAGO

**PACKER HIDES:** The only selection on the packer hide list traded on Monday was heavy native steers at 10c. Bids for other selections were steady to ½c lower on branded cows.

On Tuesday, heavy native cows sold at 10c and 10½c and a car of light native cows brought 14c. Southern branded cows moved at 10½c. Butt-branded steers were bid at 9c and Colorados at 8½c.

In midweek activity, heavy native steers sold up ½c at 10½c, all points, except Evansville, which brought 11c. Branded steers sold steady at 9½c on butts and 9c on Colorados. Northern light native cows sold at 14c and 14½c on Rivers. Branded cows brought 10c and 10½c. A couple of cars St. Paul heavy native cows traded at 10½c.

**SMALL PACKER AND COUNTRY HIDES:** Activity in the small packer hide market was generally limited up to midweek, with traders reportedly awaiting further developments in the big packer hide market. Some 50-lb. average sold in the Midwest at 11½c. Additional buying interest was reported at 11½c and 12c. The 60-lb. average sold in the Midwest at 9½c. Some 40@42-lb. average sold out of the Southwest at 14½c and 15c. In the country hide market, 50@52-lb. average straight locker butchers sold at 8½c. Renderers were nominal at 7½@8c.

**CALFSKINS AND KIPSKINS:** There was no reported trading of kip-

skins up to midweek. Calfskins were wanted at lower levels.

**SHEEPSKINS:** In additional activity late last week, No. 1 shearlings sold at 2.75 and 2.85, and No. 2's at 1.75 and 1.85. Fall clips brought 3.25 and 3.50.

This week, a car of No. 3 shearlings, with a few choice No. 2's included, sold at .75 on the No. 3's and 2.00 on the No. 2 shearlings. Fall clips traded at 3.25. Dry pelts sold at 26@27c, with additional offerings priced at 28c. Pickled skin prices were steady. Lambs sold at 10.00 and sheep at 12.50.

## CHICAGO HIDE QUOTATIONS

PACKER HIDES		Week ended Jan. 25, 1956	Cor. Week 1955
Hvy. Nat. steers .....	10½	10 @ 11	
Lt. Nat. steers .....	14½n	12½ @ 13n	
Hvy. Tex. steers .....	9½n	9n	
Ext. lgt. Tex. ....	14½n	13n	
Butt brand. steers .....	9	9	
Col. steers .....	9	8½n	
Branded cows .....	10 @ 10½	9 @ 9½	
Hvy. Nat. cows .....	10 @ 10½	9½ @ 10½	
Lt. Nat. cows .....	14½	12½	
Nat. bulls .....	10n	8½n	
Branded bulls .....	9n	7½n	
Calfskins, Nor., 10/15 .....	50n	37½n	
10/down .....	47½n	42½n	
Kips, Nor., nat., 15/25 .....	33n	25n	

## SMALL PACKER HIDES

STEERS AND COWS:			
60 lbs. and over .....	9½ @ 10n	9	@ 9½n
50 lbs. ....	11½ @ 12n	10	@ 10½n

## SMALL PACKER SKINS

Calfskins, all wts. ....	3.38 @ 40n	23	@ 24n
Kips, all wts. ....	2.23 @ 25n	17	@ 18n

## SHEEPSKINS

Packer shearlings, No. 1 .....	2.75n	2.25 @ 2.40
Dry Pelts .....	26 @ 27	28n
Horseshides, Untrim. ....	8.00 @ 8.50n	8.50n

## N.Y. HIDE FUTURES

FRIDAY, JAN. 20, 1956

	Open	High	Low	Close	
Jan. ....	11.45	11.54	11.45	11.47	53
Apr. ....	11.70b	11.85	11.75	11.77	
July ....	12.00b	12.10	12.10	12.05	10
Oct. ....	12.30b	.....	.....	12.35	46
Jan. ....	12.51	12.51	12.51	12.53	85
Apr. ....	12.72	12.81	12.72	12.75	85

Sales: 69 lots.

MONDAY, JAN. 23, 1956

	Open	High	Low	Close	
Jan. ....	11.40	11.40	11.40	11.40b	60n
Apr. ....	11.73	11.73	11.73	11.69b	50n
July ....	11.95b	.....	.....	12.05b	14n
Oct. ....	12.25b	.....	.....	12.38b	45n
Jan. ....	12.50b	.....	.....	12.54b	65n
Apr. ....	12.70b	12.80	12.80	12.80	

Sales: 19 lots.

TUESDAY, JAN. 24, 1956

	Open	High	Low	Close	
Jan. ....	11.47	11.47	11.47	11.50b	57n
Apr. ....	11.70b	11.82	11.75	11.78b	85n
July ....	12.00b	.....	.....	12.10b	18n
Oct. ....	12.35b	.....	.....	12.42b	50n
Jan. ....	12.50b	.....	.....	12.60b	75n
Apr. ....	12.70b	.....	.....	12.75b	90n

Sales: 8 lots.

WEDNESDAY, JAN. 25, 1956

	Open	High	Low	Close	
Jan. ....	11.45b	11.65	11.65	11.63b	
Apr. ....	11.97	12.10	11.90	13.05	
July ....	12.15b	12.46	12.27	12.40b	45n
Oct. ....	12.50b	12.80	12.60	12.70b	80n
Jan. ....	12.65b	12.95	12.95	12.90b	130n
Apr. ....	12.80b	13.15	13.15	13.10b	20n

Sales: 44 lots.

THURSDAY, JAN. 26, 1956

	Open	High	Low	Close	
Apr. ....	12.00b	12.06	12.00	12.06	
July ....	12.45	12.45	12.45	12.45	
Oct. ....	12.80b	12.85	12.75	12.83b	55n
Jan. ....	12.95b	.....	.....	13.00b	10n
Apr. ....	13.10b	.....	.....	13.20b	25n
July ....	13.25b	.....	.....	13.35b	50n

Sales: 28 lots.

## VEGETABLE OILS

Wednesday, Jan. 25, 1956

Crude cottonseed oil, carlots, f.o.b. Valley .....	12¼ @ 12¾n
Southeast .....	12¾ @ 12¾n
Texas .....	12¾n
Corn oil in tanks, f.o.b. mills .....	13¼pd
Peanut oil, f.o.b. mills .....	17n
Soybean oil, f.o.b. mills .....	12pd
Coconut oil, f.o.b. Pacific Coast ..	10¼n
Cottonseed foots: Midwest and West Coast .....	1½
East .....	1½

## OLEOMARGARINE

Wednesday, Jan. 25, 1956

White domestic vegetable .....	26
Yellow quarters .....	28
Milk churned pastry .....	24
Water churned pastry .....	23

## OLEO OILS

Wednesday, Jan. 25, 1956

Prime oleo stearine (slack barrels) ..	9½ @ 9¾
Extra oleo oil (drums) .....	13½

n—nominal, a—asked, pd—paid.



# LIVESTOCK MARKETS... Weekly Review

## Less Lamb To Come, Report On Sheep Feeding Indicates

While surpluses plague the cattle and hog industries, supplies of lamb are becoming less plentiful and the meat edges closer into a class by itself as a specialty item, a report on sheep and lambs on feed on January 1 indicated.

The number of sheep and lambs on feed for market in the United States on January 1 was 8 per cent smaller than last year, according to the Crop Reporting Board. The number was estimated at 4,100,000 head, 345,000 head fewer than last year. Most of the decrease occurred in the western Corn Belt and on wheat pastures in the plains states. Most western states also showed decreases.

In the 11 Corn Belt states, the number of sheep and lambs on feed was estimated at 2,145,000 head, 13 per cent below a year ago. Lamb feeding was less than a year ago in all of the Corn Belt states except Indiana and Illinois which showed an increase of 12 per cent each, and Ohio, Missouri and South Dakota which reported the same number on feed as last year. Elsewhere in the Corn Belt, reductions were down as follows: Kansas, 33 per cent; Nebraska, 26 per cent; Iowa, 20 per cent; Wisconsin, 13 per cent; Minnesota, 3 per cent; and Michigan, 2 per cent.

Shipments of sheep and lambs into the nine Corn Belt States for which state inspection data are available for July through December 1955 were 7 per cent below the same months for 1954.

The number of lambs on feed in the Great Plains was down sharply from last year. In Kansas, the number of sheep and lambs on wheat pas-

tures on January 1 was estimated at about 84,000 head compared with 147,000 last year. Total lambs on feed in Kansas were down 33 per cent; in Oklahoma, 10 per cent; and in Texas, 25 per cent.

The number of lambs on feed in Colorado, the leading western feeding state, was 10 per cent below last year. In northern Colorado, 335,000 head were on feed compared with 397,000 head last year. The Arkansas Valley in Colorado showed an increase of 32 per cent. In California, the second largest feeding state in the West, sheep and lambs on feed were estimated at 320,000 head—3 per cent larger than last year.

Lamb feeding in the North Platte Valley of Nebraska and Wyoming was below a year ago. Elsewhere in the West, numbers on feed this year were lower than a year ago. Washington was estimated to have 22 per cent fewer sheep and lambs on feed. Idaho, Utah and Nevada were each down 9 per cent; Arizona, down 8 per cent; Oregon, down 5 per cent; and Wyoming, down 2 per cent. Montana had 22 per cent more sheep and lambs on feed this year than a year ago.

Farmers in Alabama had approximately 42,000 lambs on pastures on January 1 this year. In North Dakota, the number of sheep and lambs on feed at 122,000, was 52 per cent larger than a year ago.

## ST. LOUIS HOGS IN DECEMBER

Hog receipts weights and range of prices at the St. Louis NSY were reported by H. L. Sparks & Co., as follows:

	December—	1954
Hogs received	286,341	221,083
Highest top price	\$12.50	\$19.75
Lowest top price	\$11.85	\$18.50
Average price	\$11.28	\$17.95
Average weight, lbs.	226	229

## LIVESTOCK AT 64 MARKETS

A summary of receipts and disposition of livestock at 64 public markets during November, 1955 and 1954, as reported by the USDA:

	Salable receipts	Total receipts	Local slaughter
Nov. 1955	1,823,514	2,111,919	1,061,532
Nov. 1954	1,972,523	2,282,242	1,087,867
Jan.-Nov. 1955	17,653,311	20,788,198	11,947,710
Jan.-Nov. 1954	18,058,536	21,464,410	11,389,006

	Salable receipts	Total receipts	Local slaughter
Nov. 1955	429,837	562,134	275,570
Nov. 1954	537,657	697,890	343,854
Jan.-Nov. 1955	3,571,170	4,653,273	2,664,851
Jan.-Nov. 1954	4,069,207	5,390,359	2,982,731

	Salable receipts	Total receipts	Local slaughter
Nov. 1955	2,942,896	4,098,588	2,905,758
Nov. 1954	2,386,134	3,308,439	2,401,685
Jan.-Nov. 1955	21,720,368	30,147,236	21,198,699
Jan.-Nov. 1954	18,513,832	25,727,971	18,170,226
5-yr. av. (Nov. 1950-54)	2,377,100	3,477,204	2,457,717

	Salable receipts	Total receipts	Local slaughter
Nov. 1955	771,456	1,273,354	595,539
Oct. 1955	823,134	1,796,627	647,396
Nov. 1954	813,791	1,323,033	598,996
Jan.-Nov. 1955	7,975,309	14,214,704	6,845,014
Jan.-Nov. 1954	7,837,196	14,389,507	6,753,874

## SALABLE AND DRIVEN-IN RECEIPTS AT 64 MARKETS

Total salable and driven-in receipts of livestock by classes during November, 1955 and 1954 at the 64 markets:

	Nov. 1955	Nov. 1954
Cattle	1,823,514	1,972,523
Calves	429,837	537,657
Hogs	2,942,896	2,386,134
Sheep	771,456	813,791

	Nov. 1955	Nov. 1954
Cattle	1,700,414	1,789,662
Calves	422,061	525,262
Hogs	3,585,289	2,907,828
Sheep	794,343	785,830

\*Do not include through shipments and direct shipments to packers when such shipments pass through the stockyards.

Driven-in receipts at 64 public markets constituted the following percentages to total November receipts: Cattle, 80.5; calves, 75.1; hogs, 87.5; and sheep, 62.4. Percentages in 1954 were 78.9, 75.3, 87.9 and 59.4.

IMPROVE QUALITY & APPEARANCE  
INCREASE YIELD WITH

# Vitaphos

First Phosphate Meat and Fat Homogenizer Made in U.S.A.

## FIRST SPICE

19 VESTRY ST., NEW YORK 13 WORTH 4-5682 • 96 TYCOS DR., TORONTO, CANADA RUSS 1-0751



## THE FACTS ARE:

We are the biggest - - -  
because we are the best!

BLOOMINGTON, ILL. LAFAYETTE, IND. OMAHA, NEBR.  
CHATTANOOGA, TENN. LOUISVILLE, KY. PAYNE, OHIO  
CINCINNATI, OHIO MONTGOMERY, ALA. SIOUX CITY, IOWA  
DAYTON, OHIO NASHVILLE, TENN. SIOUX FALLS, S.D.  
DETROIT, MICH. VALPARAISO, IND.

SERVICE  
**KENNETT-MURRAY**  
LIVESTOCK BUYING

## LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Tuesday, January 24, were reported by the Agricultural Marketing Service, Livestock Division, as follows:

St. L.N.S. Yds. Chicago Kansas City Omaha St. Paul

### HOGS (Including Bulk of Sales):

#### BARROWS & GILTS:

U.S. No. 1-3:	None qtd.	None qtd.	None qtd.	None qtd.	None qtd.
120-140 lbs.	\$11.00-12.00	None qtd.	None qtd.	None qtd.	None qtd.
140-160 lbs.	11.75-13.00	11.75-13.25	12.50-13.25	12.75-13.00	13.00-14.25
160-180 lbs.	12.75-13.00	12.50-13.50	13.00-13.50	13.25-14.00	13.25-14.50
180-200 lbs.	12.50-13.25	12.25-13.50	13.00-13.50	13.25-14.00	13.25-14.50
200-220 lbs.	12.00-13.25	12.00-13.25	13.00-13.50	13.25-14.00	13.00-14.50
220-240 lbs.	11.25-13.00	11.50-12.25	12.00-13.00	12.50-13.50	12.75-14.00
240-270 lbs.	10.75-11.75	11.00-11.75	12.00-13.00	11.75-12.75	12.00-13.50
270-300 lbs.	10.50-11.00	11.00-11.25	11.50-12.50	11.50-12.00	11.50-13.00
300-330 lbs.	10.25-10.75	10.75-11.00	11.00-12.00	11.00-12.00	11.00-12.50

#### Medium:

160-220 lbs.	None qtd.	None qtd.	None qtd.	10.00-12.75	12.50-13.50
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#### CHOICE:

270-300 lbs.	10.00 only	None qtd.	10.25-10.75	11.00-11.50	11.00-11.50
300-330 lbs.	10.00 only	10.75 only	10.25-10.75	11.00-11.50	11.00-11.25
330-360 lbs.	9.75-10.25	10.50-10.75	10.25-10.75	11.00-11.50	11.00-11.25
360-400 lbs.	9.50-9.75	10.00-10.50	10.00-10.25	11.00-11.50	10.75-11.00
400-450 lbs.	9.50 only	9.75-10.25	10.00-10.25	11.00-11.50	10.75-11.00
450-550 lbs.	8.75-9.50	9.25-10.00	9.50-10.00	10.25-11.00	10.50-11.00

### SLAUGHTER CATTLE & CALVES:

#### STEERS:

Prime:	None qtd.	None qtd.	None qtd.	None qtd.	21.50-22.00
700-900 lbs.	None qtd.	None qtd.	22.00-23.00	21.75-22.75	21.00-22.00
900-1100 lbs.	21.00-22.50	20.00-24.50	20.75-22.50	21.50-22.50	20.00-21.00
1100-1300 lbs.	20.50-21.50	19.25-23.75	20.00-22.00	21.50-22.75	19.00-20.00

#### Choice:

700-900 lbs.	19.00-21.75	None qtd.	18.75-21.75	18.25-22.25	20.00-21.50
900-1100 lbs.	19.00-21.75	18.00-23.00	18.00-21.75	18.25-22.25	20.00-21.25
1100-1300 lbs.	18.25-21.00	17.25-22.50	17.50-21.75	18.00-21.50	20.00-21.00
1300-1500 lbs.	18.00-20.50	16.75-21.50	16.50-20.50	17.00-20.50	18.50-20.00

#### Good:

700-900 lbs.	18.00-18.25	18.50-20.50	16.00-18.50	16.00-18.25	16.00-18.00
900-1100 lbs.	15.75-18.25	15.50-20.00	15.25-18.00	15.75-18.25	15.50-17.50
1100-1300 lbs.	15.25-18.00	15.50-19.50	14.50-17.50	15.00-17.50	15.50-17.50

#### Commercial:

all wts.	14.00-16.00	13.50-15.50	13.00-15.00	13.00-15.00	12.50-14.00
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#### Utility:

all wts.	12.50-14.00	12.00-13.50	11.50-13.00	11.00-13.00	11.00-12.00
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#### HEIFERS:

Prime:	None qtd.	None qtd.	None qtd.	20.00-21.25	21.00-21.50
600-800 lbs.	None qtd.	None qtd.	20.00-22.50	20.00-21.25	20.50-21.50
800-1000 lbs.	20.75-21.75	21.00-22.50	None qtd.	20.00-21.25	20.50-21.50

#### Choice:

600-800 lbs.	18.00-20.75	20.00-21.00	18.00-21.00	18.00-20.00	17.50-19.00
800-1000 lbs.	17.50-20.75	19.00-20.50	17.00-20.75	17.00-20.00	17.50-19.00

#### Good:

500-700 lbs.	15.25-18.00	16.00-17.00	16.00-18.00	15.00-17.50	15.00-18.50
700-900 lbs.	15.00-18.00	16.00-17.00	14.75-17.75	15.00-17.50	15.00-16.50

#### Commercial:

all wts.	12.50-15.25	13.00-15.00	12.50-14.00	12.50-14.50	12.50-14.00
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#### Utility:

all wts.	10.00-12.50	11.00-13.00	11.00-12.50	11.00-12.50	11.00-12.00
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#### COWS:

Commercial:	all wts.	11.00-12.00	11.50-13.00	11.75-13.00	11.00-13.00
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#### Utility:

all wts.	10.00-11.00	10.25-11.75	10.75-11.75	10.00-11.00	9.50-11.00
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#### Can. & cut.

all wts.	8.00-10.50	8.50-10.75	9.00-11.00	8.50-10.50	8.50-10.00
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#### BULLS (Yr. Excl.) All Weights:

Good	None qtd.	None qtd.	13.50-15.00	11.50-12.50	12.50-13.50
Commercial	12.50-14.50	15.00-16.00	13.00-14.00	13.50-14.00	12.50-13.50
Utility	12.50-14.50	13.50-15.00	12.50-13.00	12.50-13.50	13.00-15.00
Cutter	12.50-14.50	12.00-13.50	11.00-12.50	11.00-12.50	13.00-15.00

#### VEALERS, All Weights:

Ch. & pr.	28.00-32.00	28.00-30.00	22.00-25.00	19.00-22.00	25.00-27.00
Com'l & gd.	15.00-22.00	18.00-28.00	15.00-22.00	14.00-19.00	14.00-18.00

#### CALVES (500 Lbs. Down):

Ch. & pr.	18.00-22.00	17.00-22.00	16.00-19.00	15.00-18.00	15.00-20.00
Com'l & gd.	13.00-18.00	12.00-17.00	13.00-16.00	11.00-15.00	11.00-15.00

#### SHEEP & LAMBS:

LAMBS (110 lbs. Down):	Ch. & pr.	19.25-20.00	19.25-20.25	19.50-20.00	19.75-20.00	19.75-20.25
Gd. & ch.	18.50-19.50	18.00-19.25	18.00-19.00	18.25-19.50	19.00-19.75	

#### LAMBS (105 Lbs. Down) (Shorn):

Ch. & pr.	19.00-19.50	18.75-19.25	18.50-19.75	18.50-19.00	18.50-19.00	
Gd. & ch.	18.00-19.00	18.00-18.75	17.50-18.50	17.50-18.50	18.00-18.50	

#### EWES:

Gd. & ch.	4.00-5.00	6.50-7.50	4.50-5.00	4.00-5.00	4.50-5.50	
Cull & util.	3.00-4.00	5.00-6.50	3.50-4.50	3.00-4.00	3.00-4.50	

## SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER, showing the number of livestock slaughtered at 13 centers for the week ended January 21, 1956, compared:

CATTLE	Week Ended Jan. 21 1956	Prev. Week	Cor.
Chicago	28,944	28,764	25,810
Kan. City	22,652	20,736	17,311
Omaha	30,869	33,442	32,759
E. St. Louis	10,244	15,958	9,493
St. Joseph	14,265	12,916	12,916
Sioux City	11,879	13,728	8,808
Wichita	4,987	6,212	4,386
New York & Jer. City	13,176	13,354	12,032
Okla. City	9,605	11,829	9,432
Cincinnati	4,080	4,986	4,789
Denver	11,258	14,290	14,578
St. Paul	18,107	18,958	16,500
Milwaukee	4,434	4,879	5,090
Totals	168,835	201,401	173,913

HOGS	Week Ended Jan. 21 1956	Prev. Week	Cor.
Chicago	51,518	51,576	46,897
Kan. City	11,575	15,880	9,139
Omaha	74,010	74,748	60,632
E. St. Louis	35,729	40,634	32,822
St. Joseph	52,505	32,561	32,561
Sioux City	27,293	40,348	26,661
Wichita	15,220	15,801	12,202
New York & Jer. City	60,296	64,207	55,068
Okla. City	22,740	24,015	12,759
Cincinnati	17,320	17,626	16,308
Denver	16,343	17,499	14,262
St. Paul	72,965	82,533	58,528
Milwaukee	7,953	8,920	4,357
Totals	413,658	522,292	382,416

SHEEP	Week Ended Jan. 21 1956	Prev. Week	Cor.
Chicago	6,181	6,532	6,671
Kan. City	7,119	5,941	8,209
Omaha	14,912	13,355	16,376
E. St. Louis	6,735	5,508	6,011
St. Joseph	9,977	17,417	17,417
Sioux City	5,724	7,381	6,686
Wichita	1,968	1,680	2,414
New York & Jer. City	52,525	50,721	52,431
Okla. City	4,457	3,574	1,771
Cincinnati	515	248	391
Denver	17,116	12,505	13,917
St. Paul	8,139	6,723	5,858
Milwaukee	1,390	1,477	1,737
Totals	126,781	125,622	139,889

\*Cattle and calves.  
†Federally inspected slaughter, including directs.  
‡Stockyards sales for local slaughter.  
§Stockyards receipts for local slaughter, including directs.

## CANADIAN KILL

Inspected slaughter in Canada for week ended January 14:

CATTLE	Week Ended Jan. 14 1956	Same week 1955
Western Canada	19,318	16,822
Eastern Canada	19,283	17,712
Totals	38,601	34,534

HOGS	Week Ended Jan. 14 1956	Same week 1955
Western Canada	65,760	62,915
Eastern Canada	62,075	50,509
Totals	127,835	113,424

LAMBS	Week Ended Jan. 14 1956	Same week 1955
Western Canada	5,479	4,977
Eastern Canada	6,142	5,836
Totals	11,621	10,813

## NEW YORK RECEIPTS

Receipts of salable livestock at Jersey City and 41st st., New York market for week ended Jan. 21:

Cattle Calves Hogs	Sheep
Salable	212 32 ... 5
Total (incl. directs)	6,331 2,961 20,239 25,783
Prev. week	Salable: 213 32 ...
Total (incl. directs)	5,514 3,217 26,596 21,016

\*Including hogs at 31st St.

## CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods:

RECEIPTS	Cattle	Calves	Hogs	Sheep
Jan. 19.	2,754	1,619	17,090	3,867
Jan. 20.	572	260	12,549	718
Jan. 21.	96	96	1,349	163
Jan. 23.	24,634	369	10,189	3,087
Jan. 24.	1,000	300	12,549	4,906
Jan. 25.	19,000	400	10,500	4,500
*Week so far	5,634	1,069	32,689	11,587
Wk. ago	43,959	935	52,164	14,438
Yr. ago	37,807	2,109	43,248	7,501
2 years ago	35,462	1,255	35,628	9,296
*Including 241 cattle, 3,723 hogs and 100 sheep direct to packers.				

SHIPMENTS	Cattle	Calves	Hogs	Sheep
Jan. 19.	2,683	505	6,156	1,866
Jan. 20.	517	49	5,336	15
Jan. 21.	61	1	1,146	239
Jan. 23.	7,847	19	2,545	1,361
Jan. 24.	4,000	...	2,000	1,500
Jan. 25.	10,000	...	2,000	2,000
Week so far	21,847	19	6,545	4,861
Wk. ago	17,283	200	12,309	7,224
Yr. ago	12,725	59	5,906	2,707
2 years ago	12,505	113	4,740	5,730

JANUARY RECEIPTS	1956	1955
Cattle	194,783	159,172
Calves	8,285	8,059
Hogs	291,903	257,831
Sheep	58,749	56,836

JANUARY SHIPMENTS	1956	1955
Cattle	88,816	64,586
Hogs	89,627	66,4

# STOCK

at the Chi-  
for current

hogs Sheep  
1,000 3,667  
3,449 718  
1,189 165  
500 4,006  
500 4,500

1,080 11,587  
1,104 14,438  
248 7,501

6,228 9,296  
3,723 hogs packers,  
136 1,866  
330 15  
146 230  
5,545 1,361  
1,000 1,500  
1,000 2,000

545 4,861  
300 7,224  
906 2,707  
740 5,739

1955  
159,172  
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1955  
64,856  
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CHASES  
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MARKETS  
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Sheep  
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## PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ended Saturday, January 21, 1956, as reported to The National Provisioner:

### CHICAGO

Armour, 19,286 hogs; Shippers, 3,977 hogs; and Others, 32,232 hogs.  
Totals: 26,944 cattle, 886 calves, 7,495 hogs, and 6,181 sheep.

### KANSAS CITY

Armour... 3,758 740 1,139 3,073  
Swift... 4,343 600 4,478 2,950  
Wilson... 1,084 11 4,103 ...  
Butchers, 9,032 161 1,491 ...  
Others... 2,334 ... 364 1,096  
Totals, 21,151 1,501 11,575 7,119

### OMAHA

Armour... 8,596 13,702 3,572  
Cadaway... 4,333 13,197 2,744  
Swift... 6,402 14,633 3,657  
Wilson... 3,497 8,524 1,741  
Am. Stores... 694 ...  
Corahusker... 1,039 ...  
O'Neill... 1,039 ...  
J.B. Beef... 1,023 ...  
Eagle... 75 ...  
Dr. Omaha... 857 ...  
Hoffman... ...  
Rothschild... 1,576 ...  
Roth... 817 ...  
Kings... 1,494 ...  
Merchants... 82 ...  
Others... 1,596 13,972 ...  
Totals... 33,075 63,448 11,714

### E. ST. LOUIS

Armour... 3,477 521 12,114 3,793  
Swift... 4,279 875 16,149 2,942  
Hunter... 1,092 ... 6,716 ...  
Heil... ... 2,616 ...  
Krey... ... 4,840 ...  
Totals... 8,848 1,396 42,441 6,735

### ST. JOSEPH

Week ended Jan. 14, 1956  
Cattle Calves Hogs Sheep  
Swift... 4,820 575 18,715 3,830  
Armour... 4,406 359 14,772 1,806  
Others... 5,230 ... 32,262 ...  
Totals\*14,462 934 65,749 5,636  
\*Do not include 12 cattle, 360 calves, 18,838 hogs and 5,352 sheep direct to packers.

### SIoux CITY

Armour... 3,664 22 15,107 4,043  
V.C. Dr. Beef... 3,125 ...  
Swift... 3,513 ... 9,342 5,079  
Butchers... 782 ...  
Others... 8,451 46 33,497 739  
Totals... 19,535 68 57,946 9,861

### WICHITA

Cadaway... 1,828 572 2,186 ...  
Kansas... 702 ...  
Dunn... 97 ...  
Dold... 167 ... 799 ...  
Sunflower... ...  
Pioneer... ...  
Excel... 632 ...  
Armour... 156 ... 908 ...  
Swift... ... 970 ...  
Others... 1,455 ... 129 109  
Totals... 5,151 572 3,114 2,137

### OKLAHOMA CITY

Armour... 2,412 134 633 1,060  
Wilson... 2,440 115 642 1,463  
Others... 2,876 142 1,072 ...  
Totals\* 7,728 391 2,347 2,523  
\*Do not include 1,468 cattle, 18 calves, 20,393 hogs and 1,934 sheep direct to packers.

### LOS ANGELES

Armour... 373 ... 22 ...  
Cadaway... 507 100 17 ...  
Wilson... 160 61 ...  
Atlas... 1,073 ...  
Com'l... 913 2 ...  
Dr. West... 844 ...  
United... 777 7 336 ...  
Acme... 586 ...  
Ideal... 415 ...  
Others... 3,937 317 686 ...  
Totals... 9,585 487 1,061 ...

## DENVER

Armour... 1,640 20 4,518  
Swift... 1,311 60 6,566 6,955  
Cadaway... 1,131 22 6,273 518  
Wilson... 492 ... 4,400  
Others... 5,573 128 3,009 708  
Totals... 10,447 120 15,848 17,099

## MILWAUKEE

Packers... 1,204 5,946 7,834 1,167  
Butchers... 3,274 1,800 119 223  
Totals... 4,478 7,755 7,953 1,390

## CINCINNATI

Gall... 184  
Schlachter... 22  
Others... 3,616 802 18,499 427  
Totals... 3,743 824 18,499 611

## ST. PAUL

Armour... 6,848 4,020 31,703 5,395  
Bartusch... 1,250 ...  
Rifkin... 968 33 ...  
Superior... 1,897 ...  
Swift... 7,144 3,765 41,262 2,744  
Others... 2,382 4,317 11,536 5,223  
Totals... 20,489 12,135 84,561 13,362

## FORT WORTH

Armour... 1,339 512 1,799 5,068  
Swift... 1,069 1,143 569 6,508  
Bl. Bon... 287 24 96 ...  
City... 295 4 78 ...  
Rosenthal... 73 ...  
Totals... 3,083 2,083 2,542 12,176

## TOTAL PACKER PURCHASES

Week and Prev. Year  
Cattle... 174,257 195,713 177,075  
Hogs... 297,760 513,525 330,544  
Sheep... 90,908 77,477 90,434

## CORN BELT DIRECT TRADING

Des Moines, Jan. 25.—  
Prices at the ten concentration yards and 11 packing plants in Iowa and Minnesota were quoted by the USDA as follows:

Hogs, U.S. No. 1-3:  
120-150 lbs. .... \$10.75@12.90  
180-240 lbs. .... 12.50@13.90  
240-300 lbs. .... 11.60@13.70  
300-400 lbs. .... 11.35@12.70  
Sows:  
270-360 lbs. .... 11.50@12.35  
400-550 lbs. .... 10.00@11.25

Corn Belt hog receipts were reported as follows by the U. S. Department of Agriculture:

	Last week	Last year	Last year
	est.	actual	actual
Jan. 19	70,000	81,000	46,000
Jan. 20	57,000	94,000	78,000
Jan. 21	27,000	54,500	39,000
Jan. 23	55,000	82,000	81,000
Jan. 24	44,000	96,000	75,500
Jan. 25	45,000	83,000	41,000

## HOG VALUES COMPARED

Average wholesale value of hog products derived from 100 lbs. of live hog, compared with prices of live hogs, Chicago basis:

	Hog	Hog spread	Gross
	Month product <sup>1</sup>	prices <sup>2</sup>	margin <sup>3</sup>
Dec. 1955	\$14.50	\$11.96	+\$2.51
Dec. 1954	20.41	18.58	+ 1.56
Year 1955	18.28	16.40	+ 1.88
Year 1954	25.03	23.41	+ 1.62

<sup>1</sup>Value of all edible products, fresh basis (lard rendered) in 100 lbs. of live hog computed from wholesale prices on carlot basis, Chicago.  
<sup>2</sup>Mean of daily quotation on U.S. No. 1, 2 and 3 hogs, 180-200 lb. wt., Chicago.  
<sup>3</sup>Difference between wholesale product value and hog prices.

## WEEKLY INSPECTED SLAUGHTER

Slaughter of livestock at major centers during the week ended January 21, 1956 compared was reported by the U. S. Department of Agriculture as follows:

	Cattle	Calves	Hogs	Sheep & Lambs
Boston, New York City Area <sup>1</sup>	13,176	10,773	60,396	52,525
Baltimore, Philadelphia	8,553	1,120	32,880	2,543
Cincinnati, Cleveland, Detroit, Indianapolis	18,739	5,273	114,378	17,432
Chicago Area	27,589	7,430	60,200	7,460
St. Paul-Wis. Areas <sup>2</sup>	32,854	30,285	155,387	17,908
St. Louis Area <sup>3</sup>	15,853	3,206	113,214	11,848
Sioux City	12,020	52	30,643	6,374
Omaha Area	37,136	1,078	104,695	18,042
Kansas City	18,816	2,402	49,208	11,366
Iowa-So. Minnesota <sup>4</sup>	31,459	13,964	366,212	34,824
Louisville, Evansville, Nashville, Memphis	9,290	6,629	57,842	.....
Georgia-Alabama Areas <sup>5</sup>	6,511	3,070	37,890	.....
St. Joseph, Wichita, Okla. City	22,680	3,469	78,576	13,578
Ft. Worth, Dallas, San Antonio	14,792	5,374	34,400	14,693
Denver, Oden, Salt Lake City	18,273	766	21,733	21,446
Los Angeles, San Francisco Areas <sup>6</sup>	39,359	3,674	45,767	33,210
Portland, Seattle, Spokane	7,950	509	24,574	4,710
GRAND TOTALS	325,741	99,074	1,385,905	266,959
Totals prev. week	341,284	114,391	1,496,717	266,645
Totals same week, 1955	306,160	99,480	1,118,942	266,609

<sup>1</sup>Includes Brooklyn, Newark and Jersey City. <sup>2</sup>Includes St. Paul, So. St. Paul, Newport, Minn., and Madison. <sup>3</sup>Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. <sup>4</sup>Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Austin, Minn. <sup>5</sup>Includes Birmingham, Dothan, Montgomery, Ala., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. <sup>6</sup>Includes Los Angeles, Vernon, San Francisco, San Jose, Vallejo, Calif.

## LIVESTOCK PRICES AT 11 CANADIAN MARKETS

Average price per cwt., paid for specific grades of steers, calves, hogs and lambs at 11 leading markets in Canada during the week ended January 14, compared with the same time 1955, was reported to the National Provisioner by the Canadian Department of Agriculture as follows:

STOCK- YARDS	GOOD STEERS Up to 1000 lbs.		VEAL CALVES Good and Choice		HOGS* Grade B <sup>1</sup> Dressed		LAMBS Good Handyweights	
	1956	1955	1956	1955	1956	1955	1956	1955
Toronto	\$18.48	\$19.50	\$28.33	\$25.12	\$22.07	\$25.65	\$21.77	\$23.29
Montreal	17.80	20.00	26.15	24.10	22.25	26.50	17.00	20.00
Winnipeg	17.25	17.85	26.95	27.00	19.50	22.62	17.93	17.00
Calgary	16.91	18.65	17.82	20.48	18.00	21.70	17.27	17.61
Edmonton	15.85	18.25	19.75	19.60	18.60	22.25	17.50	18.50
Lethbridge	16.97	19.30	16.75	...	17.75	21.60	17.50	17.50
Pr. Albert	16.50	17.25	20.00	18.75	18.00	21.00	15.15	15.00
Moose Jaw	15.35	17.00	18.50	17.50	18.00	21.00	15.00	...
Saskatoon	15.60	17.80	23.25	20.50	18.00	21.00	15.90	17.50
Regina	16.00	16.90	23.10	21.20	18.00	21.00	...	15.45
Vancouver	...	19.05	18.90	17.15	17.57	...	...	...

\*Canadian Government quality premiums not included.

## SOUTHERN RECEIPTS

Receipts of livestock at six southern packing plant stockyards located in Albany, Moultrie, Thomasville, and Tifton, Georgia, Dothan, Alabama and Jacksonville, Florida during the week ended Jan. 20:

	Cattle	Calves	Hogs
Week ended Jan. 20	3,303	1,211	21,740
Week previous five days	3,594	1,410	20,830
Corresponding week last year	3,325	1,543	12,874

## LIVESTOCK PRICES AT SIOUX CITY

Prices paid for livestock at Sioux City on Wednesday, Jan. 25, were reported as follows:

CATTLE:	Dec. 1955	Dec. 1954
Steers, pr., all wts.	\$19.50@22.50	...
Steers, ch., 1300/1500	16.00@21.50	...
Steers, good & ch.	16.00@21.00	...
Steers, com'l	14.00@16.00	...
Heifers, pr., 800/1000	19.50@21.00	...
Heifers, choice	17.50@18.00	...
Cows, util. & com'l	10.50@12.50	...
Cows, can. & cut.	9.50@10.50	...
Bulls, good, beef	11.00@12.00	...
Bulls, util. & com'l	12.00@14.00	...

HOGS:	Dec. 1955	Dec. 1954
U.S. 1-3, 180/200	\$14.00@14.85	...
U.S. 1-3, 200/220	14.50@14.85	...
U.S. 1-3, 220/240	14.70@14.85	...
U.S. 1-3, 240/270	13.50@14.75	...
Sows, 270/360 lbs.	11.75@12.00	...
LAMBS:	Dec. 1955	Dec. 1954
Ch. & pr., wooled	\$19.50@20.00	...

## CANADIAN KILL

Inspected slaughter of livestock in Canada in Dec., 1955-54 compared, as reported by the Dominion Department of Agriculture:

	Dec. 1955	Dec. 1954
Cattle	155,690	145,962
Calves	50,703	49,296
Hogs	589,333	544,067
Sheep	51,571	52,416

Average dressed weights of livestock slaughtered in the two months were (lbs.):

	Dec. 1955	Dec. 1954
Cattle	489.6	482.2
Calves	140.4	139.1
Hogs	157.8	160.2
Sheep	44.1	44.6



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### POSITION WANTED

#### MASTER MECHANIC

With a total of 21 years' experience as follows: in charge of maintenance and installation of machinery and equipment, including building repairs and alterations. Also in charge of motive power department with installation and repairs to refrigeration equipment, generators, boilers, pumps etc. Also in charge of purchasing fuel and supplies and work being done by outside contractors. Also experienced test engineer, instrument man and thoroughly familiar with various plant work. Seeking new position as the plant where I am employed has been sold and will be closed. W-15, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**MANAGER:** Beef, lamb, veal plant or department. Highly experienced in all phases of management, buying, operation, grading, cutting, costs, sales. Excellent sales associations throughout country, carload, L.C.L. shipments. Presently employed as beef manager of large plant. 20 years' experience. Prefer west coast, Florida, Texas or Foreign. Will consider other locations. Best references. W-23, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

#### BEEF & PROVISIONS

3 years' general experience, office and plant. eager to learn the trade, Chicago yards or Fulton market. Available after January 30th. W-5, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**SMOKED MEAT SUPERVISOR:** 5 years' experience in curing and sliced bacon. Some knowledge of sausage. College education. Willing to relocate with a good progressive company. W-24, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**SALES MANAGER:** 25 years' experience, beef, pork, lamb, veal, sausage, canned meats, specialties. Know costs, yields and credits. W-21, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

### POSITION WANTED

**BEEF SUPERINTENDENT:** And sales manager. 25 years' experience, live purchases, slaughtering, breaking, boning, sales, shipping, yields and costs. W-20, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

### HELP WANTED

#### MANAGER

All pork operations. Long established nationally known, medium size independent packer under M.I.B. Producing quality products. In Virginia. Should have solid experience in, but not limited to, processing and manufacturing; including Sausage (all phases and related products) curing, bacon slicing, self-service products, packaging, shipping procedures, knowledge of work standards, methods and incentives. If you can meet these requirements, supervise and direct those under you fairly and firmly and wish to associate yourself with a sound (rated D. & B. Aaa) progressive outfit, write us immediately if age not over 45, giving your experience in detail, also telephone number. All information confidential. This semi-executive position will be filled quickly. The potential is a top executive position.

W-6, THE NATIONAL PROVISIONER  
15 W. Huron St., Chicago 10, Ill.

**WANTED:** High calibre salesman to represent the finest house of its kind in Ohio, Indiana, western Pennsylvania and New York state. Top drawing account to man who has all qualifications and comes well recommended. We have an established trade. Our line consists of quality products of seasonings, spices, emulsifiers, binders, cures etc. Our sales force knows of this advertisement. This is a marvelous opportunity for large earnings to the right kind of a clean cut, aggressive salesman. W-31, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**CHIEF ENGINEER:** Wanted for large independent meat packing plant. Must have general experience covering drafting, new construction, refrigeration, boiler plant and general maintenance. Good salary for right party. W-484, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

### HELP WANTED

#### PLANT MANAGER

For small California killing and processing plant employing 35 people. Prefer man in late 30's or early 40's with big packer background. Needs strong experience in pork and sausage. Substantial benefits. Write Box W-34, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill. or call EXbrook 2-5875, San Francisco, for interview during western meat packers' convention Feb. 14th to Feb. 17th. All replies held in strict confidence.

**MID-EASTERN PACKER:** Desires top representative in the greater Philadelphia area for full line sausage and canned meat products for sale out of Philadelphia cooler, by local Philadelphia truck delivery. Write giving experience and salary expectations to Box W-35, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**SALES MANAGER:** Southern meat packer wants manager to operate small branch with three or four salesmen. Strictly selling, no processing. Good fishing, good climate, good opportunity for right man. All replies confidential. Reply to W-37, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**BEEF KILLING WORKING FOREMAN** wanted for small Iowa plant. State age, experience, give references and salary wanted. W-36, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**WORKING FOREMAN:** In three cooker, two expeller, all conveyor plant in New York area. In reply, give age, experience and salary desired. W-38, THE NATIONAL PROVISIONER, 15 E. 41st St., New York 17, N.Y.

**DRAFTSMEN WANTED:** Experienced in packing-house work. Good salary. Air conditioned office in Chicago. State training and experience. Henschel, Everds & Crombie, 59 E. Van Buren St., Chicago 5, Ill.

**WORKING FOREMAN:** In three cooker, two expeller, all conveyor plant in New York area. State age, experience and salary desired. Box W-30, THE NATIONAL PROVISIONER, 15 E. 41st St., New York 17, N.Y.



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